

Pain au chocolat butter

Laminated yeast dough, chocolate bread with 19% of butter and 12% of chocolate, deep frozen

CODE:	12651085
Convenience Grade:	Pre-proved / Ready to bake
Valid since:	2024-02-05

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 85 g

Ingredients:

WHEAT flour, butter (MILK) (19%), water, chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322SOY)) (12%), yeast, sugar, iodized salt (salt, potassium iodate), WHEAT GLUTEN, vegetable oils (rapeseed), vegetable proteins, flour treatment agent (E300), enzymes












Allergy Advice
For allergens, including cereals containing gluten, see ingredients in CAPITALS.
For complete allergens overview, also including potential cross contamination, see chapter 9.

2. PRODUCT HANDLING & CONSERVATION

Transport and storage conditions:	Storage at -18°C.	Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.
Shelf life:	End of the 12th month after production (under correct storage conditions)	

3. BAKING INSTRUCTIONS

USE BAKING PAPER
Leave enough space between the products, so they have plenty of room to bake.

						
Bake from frozen	Freezer	Take out box		Bake 20–25 min at 165 °C	Steam No	Cooling down 30 min
						
Thaw & Bake	Freezer	Take out box	Defrost 30 min	Bake 20–22 min at 180 °C	Steam No	Cooling down 30 min

Remark

Baking time and temperature can vary according the type of oven. Make sure the oven is properly preheated. While preheating, set the oven 25°C higher than the specified baking temperature. Because opening the oven causes the temperature to drop.

Product Specifications

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4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 σ *	Lower limit 1 σ *
Length	mm	95	100	90
Width	mm	60	65	55
Height	mm	28	31	25

* $\pm 1 \times \sigma$: 65%; $\pm 2 \times \sigma$: 95%

5. PACKAGING DATA

Inner bag

Type	Material	Tare Weight (g)	Dimensions L x W (mm)	Net Weight (kg) €	Pieces/bag
Plastic bag	LDPE colourless	19	520 x 350	3,4	40

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
GTIN-13 barcode	<input type="checkbox"/>
Other information	<input checked="" type="checkbox"/>

Description other info: Time, product description

7. CERTIFICATION

BRCGS

IFS

8. PICTURES

The photos are only indicative, a slight deviation from reality is possible.



Picture 1: Unbaked product



Picture 2: Baked product

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9. ALLERGENS

Cereals containing gluten and products thereof	+
Crustaceans and products thereof	-
Eggs and product thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	+
Milk and products thereof (including lactose)	+
Nuts and products thereof	-
Celery and product thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide and sulphites (>10ppm)	-
Lupin and products thereof	-
Molluscs and products thereof	-
This product may also contain traces of: Eggs and product thereof ; Nuts and products thereof: other nuts	
+ : present - : absent	

10. NUTRITIONAL VALUES

Energy (kJ/100g)	1.501
Energy (kcal/100g)	359
Fat (g/100g)	18,7
of which saturates (g/100g)	11,1
Carbohydrate (g/100g)	39,6
of which sugars (g/100g)	11,8
Protein (g/100g)	7,0
Salt (g/100g)	0,93

The nutritional values are calculated based on the values from the raw material specifications.

11. GMO-STATUS

This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003).

12. MICROBIOLOGY

Micro-organisms	MAX*
Escherichia coli (cfu/g)	100
Bacillus cereus (cfu/g)	1000
Staphylococcus aureus (cfu/g)	100
Salmonella spp. (cfu/g)	Not detected/25g
Listeria monocytogenes (cfu/g)	100

* Microbiological guidelines elaborated by FMFP Research Group, University of Ghent

13. QUALITY CONTROL

Statistical Process Control	Yes
Weight	
Dimensions	
Temperature:	Yes
Fat percentage:	Yes
Piece count:	Yes
Metal detection:	Yes

14. APPROVAL

	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	05/02/2024
Client		