

PATILINE S.R.L.	TECHNICAL SPECIFICATION	Page 1 of 2
Effective date: 20.03.2024	RED30.51 MINI BRIOCHE BUN 25g	Code: PH-13-SPC Revision 1

Product description	Bakery product, fully baked, fast frozen, round shape, golden-brown color specific to bun Topping: glaze			
Category	Refrigerated <input type="checkbox"/>	Quick-frozen <input checked="" type="checkbox"/>	Ambient <input type="checkbox"/>	
Ingredients	50% sourdough (WHEAT flour, yeast, water), white WHEAT flour (Origin Romania), water, sugar, bakery yeast, sunflower oil, iodized salt, bakery improver (white WHEAT flour, emulsifiers E481, E472e, anti-caking agent E170, WHEAT GLUTEN , WHEY powder, iodized salt, dextrose, sugar, aroma, LACTOSE , antioxidant E300, colorant: beta carotene, enzymes), glaze (water, vegetable protein, sunflower oil, dextrose, maltodextrin, starch).			
Information about allergens	The product contains WHEAT gluten, milk and milk-derived products . The product may contain traces of sesame .			
Organoleptic properties	Aspect	Round shaped baked product of golden-brown color, elastic crust covered uniformly with coating. Diameter 6.5 - 6.9cm.		
	Texture	Homogeneous crumb, with air bubbles of uniform size, elastic when pressed.		
	Taste, smell	Pleasant, flavored, slightly sweet, specific to bakery products. No foreign taste and smell.		
Product weight	0.025 kg/pcs			
Microbiological properties <i>Acc. Ord. 27/2011</i>	Enterobacteriaceae	Max. 100 cfu/g		
	Coagulase-positive staphylococcus	Max. 10000 cfu/g		
Packaging method	24 pcs per bags	5 bags (120 pcs)/ box	64 box per pallet	
	Primary packaging: welded PE bags for food use; Secondary packaging: corrugated box. Palletizing: 8 boxes / row; 8 rows / pallet			
Sale / purchase unit	Gross weight kg	Net weight kg	Size L/H mm	EAN
Box	3.294	3	400/300/ 250	n/a
Pallet * with product	230.816	192	1200/800/1830	n/a
* The total gross weight of the product pallet may differ depending on the weight of the pallet used. Pallet dimensions non EURO L / l / h 1200/800/140 mm. Tara pallet 17kg ± 5kg				
Labelling	On the combined package, label with the: manufacturer name, product name, batch, net quantity, ingredients, identification of the allergens, manner of preparation, nutritional information, storage temperature, validity.			

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Transport	Authorized refrigerated vehicles, at <-18°C																
Storage	Temperature: < -18°C																
Shelf life	12 months at -18°C																
Instructions for use	Thaw the products at ambient temperature for 1 – 2 hours. Consume without further processing.																
GMO Declaration	GMO – free																
Ionization	Has not been made using ingredients or additives treated with ionising radiation in the sense conveyed by the Directive (EC) 1999/2 relating to the harmonisation of legislation among member states on food items and food ingredients treated with ionisation																
Nutrition information (for 100g)	<table border="1"> <tr> <td>Energy value (kJ/kcal)</td> <td>1163/275</td> </tr> <tr> <td>Fats (g)</td> <td>4.2</td> </tr> <tr> <td>of which saturated fatty acids (g)</td> <td>0.7</td> </tr> <tr> <td>Carbohydrates (g)</td> <td>51.4</td> </tr> <tr> <td>of which sugars (g)</td> <td>7.1</td> </tr> <tr> <td>Fibers (g)</td> <td>1.2</td> </tr> <tr> <td>Proteins (g)</td> <td>7.3</td> </tr> <tr> <td>Salt (g)</td> <td>1.2</td> </tr> </table>	Energy value (kJ/kcal)	1163/275	Fats (g)	4.2	of which saturated fatty acids (g)	0.7	Carbohydrates (g)	51.4	of which sugars (g)	7.1	Fibers (g)	1.2	Proteins (g)	7.3	Salt (g)	1.2
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Sensitive consumers	The product contains gluten , milk and milk -derived products. As such, it is not recommended for consumers with intolerance to these components.																

Drawn up by: Production	Checked by: Production Manager	Approved: Quality Manager
Ioana Dinu	Robert Circiu	Alina Niculaies