



Mini pain au chocolat

Laminated yeast dough, mini chocolate bread with 10% of chocolate, deep frozen

CODE:	126700302006
Convenience Grade:	Pre-proved / Ready to bake
Valid since:	2017-07-06

1. WEIGHT AND INGREDIENTS

Weight per product: 30 g*

Ingredients:

wheat flour, water, vegetable oil (palm, rapeseed), chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322soy)) (10%), yeast, sugar, **wheat gluten**, salt, skimmed **milk**, **butter** (concentrated **butter**), dextrose, vegetable proteins, **milk** proteins, fermented **wheat** flour, antioxidant (E300, E304i, E306), acidity regulator (E330), emulsifier (E322, E471, E472e), flavour, enzymes

* average weight: controlled through statistical process control

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)	
Dating type:	MM/YYYY	

3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER

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

Bake from frozen						
	Freezer	Take out box		Bake 18-20 min, 165°C	Steam <input type="checkbox"/>	Cooling down 30 min
Thaw & Bake						
	Freezer	Take out box	Defrost 20 min	Bake 12-14 min, 180°C	Steam <input type="checkbox"/>	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.



Add steam at the beginning of the baking process. This gives you a crispier, puffer finish. Allow the steam to escape 5 minutes before the end to ensure that the products are fully baked.

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit value	Lower limit 1xσ*
Weight per piece	g	30	31	29
Length	mm	50	55	45
Width	mm	50	55	45
Height	mm	23	26	20

*± 1 x σ: 65%; ± 2 x σ: 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	2,25	75

Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Carton	333	396 x 296 x 175	4,5	2

Pallet

Type	Material	Dimensions (Pallet incl. L x W x H) (mm)	Total palletweight (incl. pallet) (kg)	Boxes/layer	Boxes/pallet
EURO	Wooden	1200 x 800 x 2075	451	8	88

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
EAN13 barcode	<input type="checkbox"/>
Other information	<input checked="" type="checkbox"/>

Description other info: Product description

Corner box label

Article number	<input checked="" type="checkbox"/>
Product description	<input checked="" type="checkbox"/>
EAN13 barcode	<input checked="" type="checkbox"/>
EAN128 barcode	<input type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
Other information	<input checked="" type="checkbox"/>

Description other info: Ingredients and allergens

7. CERTIFICATION

BRC Issue 7 at grade A

IFS version 6 Higher level

8. PICTURES

Picture 1: Unbaked product



Picture 2: Baked product



Product Specifications

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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 contain traces of Eggs and product thereof, Nuts and products thereof

+ : present - : absent

10. NUTRITIONAL VALUE

Energy (kJ/100g)	1.583
Energy (kcal/100g)	378
Total fat (g/100g)	19,5
Thereof saturates (g/100g)	9,1
Carbohydrate (g/100g)	41,2
Thereof sugars (g/100g)	11,6
Protein (g/100g)	8,6
Salt (g/100g)	1,43

11. GMO-STATUS

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

12. RECALL

In case of recall, the customer will be informed by telephone and fax within 24 hours.

13. MICROBIOLOGY

Micro-organisms	MAX*
<i>Escherichia Coli</i> (cfu/g)	100
<i>Bacillus cereus</i> (cfu/g)	1000
<i>Staphylococcus aureus</i> (cfu/g)	100
<i>Salmonella</i> sp. (cfu/g)	abs/25g
<i>Listeria</i> sp. (cfu/g)	100

* Directive values (regulation 2073/2005)

14. QUALITY CONTROL

Statistical Process Control	every 30 min.
Weight	
Dimensions	
Temperature:	every 30 min.
Fat percentage:	every 30 min.
Piece count:	every 30 min.
Metal detection:	ferro (2mm)
	non-ferro (2mm)
	st st (3mm)

15. APPROVAL

	Name and function	Date
Gourmand	Angèle Breyne Masterdata specialist	15/01/2018
Client		