



Mini croissant praliné

Laminated yeast dough, croissant with 13% of praline filling and 2% of chocolate topping, deep frozen

CODE:	132710452006
Convenience Grade:	Pre-proved / Ready to bake
Valid since:	2017-07-06

1. WEIGHT AND INGREDIENTS

Weight per product: 45 g*

Ingredients:

wheat flour, water, vegetable oil (palm, rapeseed), sugar, yeast, vegetable fat (palm, sunflower), chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E322soy)) (2%), wheat gluten, hazelnuts (1%), salt, fat-reduced cocoa powder, butter (concentrated butter), almonds, skimmed milk, dextrose, wheat starch, vegetable proteins, milk proteins, fermented wheat flour, antioxidant (E300, E304i, E306), acidity regulator (E330), emulsifier (E322soy, E322, E471, E472e), flavour, natural 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 19-21 min, 165°C	Steam <input checked="" type="checkbox"/>	Cooling down 30 min
Thaw & Bake						
	Freezer	Take out box	Defrost 20 min	Bake 15-17 min, 180°C	Steam <input checked="" 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	45	47	43
Length	mm	95	105	85
Width	mm	45	48	42
Height	mm	30	33	27

*± 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	1,62	36

Carton

Type	Material	Tare Weight (g)	Dimensions L x W x H (mm)	Net Weight (kg)	Bags/Box
Box	Carton	407	396 x 296 x 175	4,86	3

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	489	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: Time, 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

8. PICTURES



Picture 1: Unbaked product



Picture 2: Baked product

7. CERTIFICATION

BRC Issue 7 at grade A

IFS version 6 Higher level



Product Specifications

Mini croissant praliné

CODE: 132710452006
 Convenience Grade: Pre-proved / Ready to bake
 Valid since: 2017-07-06

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

+ : present - : absent

10. NUTRITIONAL VALUE

Energy (kJ/100g)	1.572
Energy (kcal/100g)	376
Total fat (g/100g)	18,8
Thereof saturates (g/100g)	7,9
Carbohydrate (g/100g)	42,5
Thereof sugars (g/100g)	13,8
Protein (g/100g)	8,3
Salt (g/100g)	0,99

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	29/09/2017
Client		