

Select Code: 01-00-312

HOT DOG MINI

1. Physical characteristics

Height	3,8-4,2 cm
Length	13,5-15 cm
Width	5,5-6 cm
Weight	55 ± 2g

2. Product description

Frozen bakery product

3. Ingredients

Wheat flour (62%), water, glucose-fructose syrup, baker's yeast, salt, vegetable oils (sunflower oil), mixture of flour additives [emulsifiers: mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E472e), sodium stearoyl-2-lactylate (E481), mono- and diglycerides of fatty acids (E471), **soy** flour, flour improver: ascorbic acid (E300)], **whey** powder, **milk** protein, palm oil, yeast extract, vinegar, preservative: calcium propionate (E282).

May contain traces of: **Egg** and **sesame**

4. Nutritional information

Nutritional information	Per 100g
Energy	1162 kJ / 275 kcal
Fat	3,1g
Of which saturates	0,8g
Carbohydrate	50,1g
Of which sugars	4,0g
Fibre	1,9g
Protein	10,6g
Salt	1,40g

5. Microbiological values

- TPC : < 10⁴ cfu/g
- Salmonella spp : absence in 25 g
- Yeast: < 100 cfu/g
- Mould : < 100 cfu/g
- Escherichia coli : < 10 cfu/g
- Staphylococcus aureus : < 100 cfu/g

6. Shelf life-Storage

The shelf life of the product is 12 months at freezing conditions (-18°C)

Defrost before use

Once defrosted, do not refreeze

7. Distribution

Products are distributed under freezing conditions (-18°C)

8. Sensoric description

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Soft long bread, half cut once in an horizontal way, with thin internal texture, free of holes. The colour of the upper and lower side should be gold-brown with white crumb. The flavour is uniform medium and it is free of odour and aftertaste.

9. Packaging

Breads are packed in a packaging film, approved for food products, sealed at two sides so that the product is protected during delivery. The film packaging is placed in a carton box.

There are 24 pieces in each packaging film and
2 packages in carton box

10. Usage instructions

Defrost before use

Once defrosted, do not refreeze

11. Food contaminants

The product is in conformity with the applicable legislation on:

- Mycotoxins: EC Regulation 1881/2006
- Heavy metals: EC Regulation 1881/2006
- Pesticide residues: EC Regulation 396/2005

On its manufactured products, Select Bakery monitors the above mentioned contaminants by using a sampling plan

12. GMO information

The product is in conformity with EC Regulation 1829/2003 and EC Regulation 1830/2003 concerning the traceability and labelling of genetically modified organisms

13. Allergens

According to EC Regulation 1169/2011 on the provision of food information to consumers

Allergen	As ingredient	Possible cross contamination
Cereals containing gluten and products thereof	+	
Crustaceans and products thereof	-	-
Eggs and products thereof		+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	
Milk and products thereof	+	
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof		+
Sulphur dioxide and sulphites > 10 ppm	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

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