

Article code : 520064

PRODUCT DESCRIPTION

Description : Pre-baked deep frozen product

Composition : Wheat flour (Wheat flour, Wheat gluten, Malted wheat flour), Water, Egg, Butter, Sugar, wheat gluten (wheat gluten, wheat flour, acerola powder), Sea salt from Guérande, Yeast, Milk powder



Characteristics ca 80 g (+/- 5%) Length : ca 7 cm (+/- 5%)

Application : Time of defrosting (min) : 15min

Baking time (min) : 6-8 min

Baking Temperature (°C) : 220°C-250°C

Store in a dry place at room temperature.

TECHNICAL DATA

Organoleptics

Color : Cream

Texture : Alveole

Taste : Butter hazelnut



Nutritional informations

Humidity : 31,10 %

Lipid : 2,06 %

Protein : 9,64 %

Saturated fatty acids : 1,05 %

Salt : 1,16 %

Grains : 2,80 %

Carbohydrate : 53,75 %

Sugar : 4,83 %

Energy values : 1176kJ - 278kCal

FOOD SECURITY DATA

MICROBIOLOGICAL

Flore mésophile totale <100 000 ufc/gr

Levure et moisissures < 1000 ufc/gr

Coliformes thermotolérants < 50 ufc/gr

Staphylococcus Coagulase positive < 500 ufc/gr

Coliformes totaux < 100 ufc/gr

Anaérobies sulfite réducteurs < 10 ufc/gr

Salmonelles Absence/ 25gr

E. Coli < 10ufc/gr

ALLERGENS : Gluten/Dairy product, egg

Products made in a workshop using nuts, eggs and dairy products - Risk of accidental presence of sesame.

GMO STATUT: In accordance with regulations CE N° 1829/2003 and 1830/2003, no specific labelling requested.

LOGISTICAL CHARACTERISTICS

Piece Number by box	60	Net weight of box	4,80 kg
EAN	3770000714173	Box number by layer	4
Box dimension (L/l/h)	590*390*210	Box number by pallet	32
Raw weight of box	5,40 kg	Pallet height	183,00 cm

MDD	9 months	Packaging made from recycled cardboard for 80% and cover in PELD and PELLD
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Editor : C.Francequin

Confirmed : N.Schroeder