

Article Specification

Item number: 14120000 Item name: FRANGIPANE PALMIER 100G

Date Activated: 27/11/2009

Description

Ready to bake. A frozen pastry with margarine and almond paste.

Ingredients

dough (73,5%): wheat flour, margarine (vegetable oil [palm, rapeseed], water, salt, mono and diglycerides: E471, citric acid: E330, betacarotene: E160a), water, sugar, yeast, improver (sugar, wheat flour, dextrose, emulsifier: E472e, malted wheat flour, soy flour, vegetable fat, ascorbic acid: E300, enzyme), salt, milkpowder. Filling (24,5%): almond filling: (sugar, pulses, almonds, modified starch: E1412, vegetable oil [rapeseed, palm], dextrose, stabilizing agent: E420ii, apricot stones, salt: E535, preservative: E200, flavouring), pasteurised egg, sugar, water. Topping (2,0%): pasteurised egg (pasteurised egg, stabilizing agent [arganic acids E260, E270, zout: E325]. Contains: gluten soya, milk, nuts, egg .

Physical properties

	Unit	Target	Minimum	Maximum
Weight	g	100,0	90,0	110,0
Lenght	mm	78,0	70,0	86,0
Width	mm	90,0	81,0	99,0
Height	mm	38,0	34,0	42,0

Microbiological properties

Total plate count/g	< 1 000 000
Coliforms/g	< 3 000
Staphylococcus aureus/g	< 100
Yeast/g	< 1 000
Moulds/g	< 1000

Organoleptic

Sweet, crispy morning pastry with almond filling

Nutritional values

Energy (kJ)	1.457,0 kJ/100g
Energy (kcal)	349,0 kcal/100g
Proteins	6,0 g/100g
Carbohydrates	40,0 g/100g
Fat	18,0 g/100g

Allergens

Allergens	
Gluten	+
Nuts	+
Peanuts	-
Milk	+
Egg	+
Soya	+
Sesame seeds	-
Sulphite (E220 to E227) + concentration?	-
Celery	-
Mustard	-
Constituents of fish	-
Scales and shell animals	-
Molluscs	-
Lupin	-
	(+ = present ; - = absent ; ? = cross contamination)

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Storage and distribution conditions

- Have taken place at max. -18°C.
- Never refreeze thawed products.
- Never stack pallets one above the other.
- Always keep packaging closed.
- Shelf life 9 Months after production date.
- Expiry date (MM/YYYY) figures on the label.

Packaging

Primary packing : Bag type : PE-bag Pieces/bag : 48

Secundary packaging : Carton : Lenght: 400 mm - Width: 300 mm - Height: 160 mm BGross weight/carton : 5171 g Net weight/carton : 4800 g Bags/carton : 1 Pieces/carton : 48 EAN code : 5413056009869 Labels/carton : 1

Pallettisation : Type pallet : Europallet Pallet gross weight : 419,01 kg Pallet net weight : 384 kg Layers/pallet : 10 Cartons/pallet : 80 Pallet height : 1,85 m Labels/pallet : 2

Directions for Use

Baking instructions

Defrost time
Baking time: +/- 20 min
Baking temperature
Rising time
Rising temperature

To ensure optimum quality we recommend to consume the baked products within 24 Hours after baking. This bakinginstructions are purely informative and should be adapted to the type furnace and the number of products in the oven. Also any rise- and defrost times depends on several factors, including temperature and humidity.

<u>GMO</u>

The best of our knowledge, no genetically modified ingredients or additives are present in our products.

Concerning ingredients or additives in our products, we obtained from our suppliers that their products entering in our products are not subjected to an obligation of labeling.

The regulation (EC) 1829/2003 and 1830/2003 on the compulsory labeling in foodstuffs of products derived from GMO's, do not apply and no additional specific labeling is required for this product.

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