



Product specification

Mini croissant straight

Laminated yeast dough, mini croissant, deep frozen

CODE: 111720252006

Convenience grade: Pre-proved / Ready to bake

1. WEIGHT AND INGREDIENTS

Weight per product (g) : 25 g*

Ingredients :

Wheat flour, water, vegetable oil (palm, rapeseed), yeast, sugar, salt, skimmed **milk**, **butter** (concentrated **butter**), dextrose, vegetable proteins, **milk** protein, **wheat** gluten, fermented **wheat** flour, emulsifier (E471, E472e, E322), acidity regulator (E330), antioxidant (E300, E304i, E306), flavour, enzymes.

* average weight: controlled through static 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 freezer burn.












Shelf life: End of the 12th month after production (under correct storage conditions)

Dating type: Best before end : MM/YYYY

3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER.

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

Bake from frozen	 freezer	 take out box		 bake 18-20 min/ 165°C	 steam <input checked="" type="checkbox"/>	 cooling down 30 min
Thaw & Bake	 freezer	 take out box	 defrosting 20 min	 bake 12-14 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, puffier finish. Allow the steam to escape 5 minutes before the end of baking to ensure that the products are fully baked.



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4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit value 1xσ*	Lower limit value 1xσ*
Weight per piece	g	25		
Length	mm	85	88	82
Width	mm	43	47	39
Height	mm	29	31	27
Diameter	mm	N.A.		

*± 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	LPDE colourless	19	520 x 350	1,875	75

Carton

Type	Material	Tare weight (g)	Dimensions L x W x H (mm)	Net weight (kg)	Bags/box
Box	carton	345	396 x 296 x 175	3,75	2

Pallet

Type	Material	Dimensions (pallet incl. L x W x H)	Total palletweight (incl. palet) kg	Boxes/layer	Boxes/pallet
EURO	wooden	1200 x 800 x 2075	389	8	88

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input type="checkbox"/>
None	<input type="checkbox"/>
Batch No.	<input checked="" type="checkbox"/>
Others	<input checked="" type="checkbox"/>
(if so, what)	Time, description

Corner box label

Product designation	<input checked="" type="checkbox"/>
EAN 13	<input checked="" type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
Batch No.	<input checked="" type="checkbox"/>

7. CERTIFICATION

BRC Issue 7 Grade A

IFS Version 6 Higher Level



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8. 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	-

+ : present - : absent ? : traces or cross-contamination are possible

9. NUTRITIONAL VALUE

Energetic value (kJ/100g)	1555
Energetic value (kcal/100g)	372
Lipids (g/100g)	20
thereof saturated fatty acids (g/100g)	8,9
Carbohydrates (g/100g)	38,3
thereof sugars (g/100g)	6,3
Proteins (g/100g)	9
Salt (g/100g)	1,31

10. GMO-STATUS

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

11. RECALL

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

12. 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)

13. 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)

14. APPROVAL

	Name and function	Signature and date
Gourmand	Breyne Angèle Masterdata Specialist	Breyne Angèle 09/05/17
Client		