



Gourmand  
PASTRIES

# Vegan pain au chocolat

Laminated yeast dough, vegan chocolate bread with 12% of chocolate, deep frozen

CODE: 126600850314

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-08-11

## 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 3.00 oz (85 g)

Weight per box: 16.865 lbs ( 7.650 kg )

Ingredients:

wheat flour, water, chocolate (sugar, cocoa mass, cocoa butter, lecithin (soybeans)) (12%), vegetable fat (100% rspo-certified sustainable palm from segregated (sg) supply chain), yeast, vegetable oil (canola), sugar, iodized salt (salt, potassium iodate), wheat gluten, salt, vegetable proteins, lecithin, mono- and diglycerides of fatty acids, polyglycerol esters of fatty acids, retinyl palmitate (vitamin A palmitate), ascorbic acid, natural flavoring, citric acid, enzymes

Allergy Advice

For complete allergens overview, also including potential cross contamination, see chapter 9.

## 2. PRODUCT HANDLING & CONSERVATION

Transport and storage conditions: Storage at -0,4°F (-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/DD/YY

## 3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER

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



Thaw & Bake

Freezer

Take out box

Defrost

Bake

Steam

Cooling down

30 min

20-22 min,  
355°F (179°C)

No

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 50°F higher than the specified baking temperature. Because opening the oven causes the temperature to drop.

### 4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 $\sigma$ *	Lower limit 1 $\sigma$ *
Length	inch / mm	3.7 / 95	3.9 / 100	3.5 / 90
Width	inch / mm	2.4 / 60	2.6 / 65	2.2 / 55
Height	inch / mm	1.1 / 28	1.2 / 31	1.0 / 25

\*  $\pm 1 \times \sigma$ : 65%;  $\pm 2 \times \sigma$ : 95%

### 5. PACKAGING DATA

#### Inner bag

Type	Material	Tare Weight	Dimensions L x W	Net Weight	Pieces/bag
Plastic bag	LDPE colourless	0.67 oz	20.5 x 13.8 inch	5.622 lbs	30
		19.000 g	520 x 350 mm	2.550 kg	

#### Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	20.53 oz	15.6 x 11.7 x 13.1 inch	16.865 lbs	3
		582.000 g	396 x 296 x 332 mm	7.650 kg	

#### Pallet

Type	Material	Dimensions (Pallet incl. L x W x H)	Total palletweight (incl. pallet)	Boxes/layer	Boxes/pallet
US 4-way	Wooden	3.94 x 2.62 x 7.03 ft	1089 lbs	10	60
		1200 x 800 x 2142 mm	494 kg		

### 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"/>
GTIN-13 bar code	<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"/>
GTIN-13 barcode	<input type="checkbox"/>
GS1-128 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"/>
Julian Code	<input checked="" type="checkbox"/>
UPC Code	<input checked="" type="checkbox"/>

Description other info: Ingredients

### 8. PICTURES

The photos are only indicative, a slight deviation from reality is possible.



Picture 1: Unbaked product



Picture 2: Baked product

### 7. CERTIFICATION

BRCGS

IFS

## 9. ALLERGENS

Wheat and wheat products (incl. spelt)	+
Crustacean shellfish and crustacean shellfish products	-
Eggs and egg products	-
Fish and fish products	-
Peanuts and peanut products	-
Soybeans and soybean products	+
Milk and milk products	-
Tree nuts and tree nut products	-
Sesame seeds and sesame seed products	-

This product may also contain traces of: Eggs and egg products ; Milk and milk products ; Tree nuts and tree nut products: almonds, hazelnuts, pecan nuts

+ : present - : absent

## 11. GMO-STATUS

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

## 10. NUTRITIONAL VALUE

Nutrition Facts	
90 servings per container	
<b>Serving size</b>	<b>85 g</b>
Amount per serving	
<b>Calories</b>	<b>300</b>
% Daily Value	
<b>Total Fat</b> 16g	<b>20%</b>
Saturated Fat 7g	<b>33%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 380mg	<b>17%</b>
<b>Total Carbohydrate</b> 34g	<b>12%</b>
Dietary Fiber 2g	<b>6%</b>
Total Sugars 10g	
Includes Added Sugars 9g	<b>18%</b>
<b>Protein</b> 6g	<b>0%</b>
Vitamin D 0.0mcg	0%
Calcium 20mg	1%
Iron 1.2mg	7%
Potassium 120mg	3%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

The nutritional values are calculated based on the values from the raw material specifications.

## 12. MICROBIOLOGY

Micro-organisms	MAX*
Escherichia coli (cfu/g)	100
Bacillus cereus (cfu/g)	1000
Staphylococcus aureus (cfu/g)	100
Salmonella spp. (cfu/g)	Not detected/25G
Listeria monocytogenes (cfu/g)	100

\* Microbiological guidelines elaborated by FMFP Research Group, University of Ghent

## 13. QUALITY CONTROL

Statistical Process Control	Yes
Weight	
Dimensions	
Temperature:	Yes
Fat percentage:	Yes
Piece count:	Yes
Metal detection:	Yes

## 14. APPROVAL

	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	20/12/2022
Client		