



Gourmand
PASTRIES

Product Specifications

Croissant hazelnut filling butter

Laminated yeast dough, croissant with 17% of praline filling, 15% of butter and 3% of chocolate topping, deep frozen

CODE: 132500003350

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-11-29

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 3.53 oz (100 g)

Weight per box: 13.228 lbs (6.000 kg)

Ingredients:

wheat flour, water, butter (milk) (15%), sugar, yeast, vegetable oil (100% rspo-certified sustainable palm from segregated (sg) supply chain), chocolate (sugar, cocoa mass, cocoa butter, lecithin (soybeans)) (3%), hazelnuts (1.7%), fat-reduced cocoa powder, vegetable oil (sunflower), iodized salt (salt, potassium iodate), wheat gluten, almonds, vegetable oil (canola), vegetable proteins, wheat starch, ascorbic acid, natural flavoring, lecithin (soybeans), 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/YYYY

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

18-20 min,
355°F (179°C)

Yes

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.



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 to ensure that the products are fully baked.

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 σ *	Lower limit 1 σ *
Length	inch / mm	5.9 / 150	6.3 / 160	5.5 / 140
Width	inch / mm	2.6 / 65	2.8 / 70	2.4 / 60
Height	inch / mm	1.6 / 40	1.8 / 45	1.4 / 35

* $\pm 1 \times \sigma$: 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	6.614 lbs	30
		19.000 g	520 x 350 mm	3.000 kg	

Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	18.10 oz	15.6 x 11.7 x 9.0 inch	13.228 lbs	2
		513.000 g	396 x 296 x 229 mm	6.000 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 3.28 x 8.01 ft	1504 lbs	10	100
		1200 x 1000 x 2440 mm	682 kg		

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input checked="" 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: almonds, hazelnuts	+
Sesame seeds and sesame seed products	-

This product may also contain traces of: Eggs and egg products ; Tree nuts and tree nut products: 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	
60 servings per container	
Serving size	100 g
Amount per serving	
Calories	360
% Daily Value	
Total Fat 19g	25%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 340mg	15%
Total Carbohydrate 40g	15%
Dietary Fiber 2g	7%
Total Sugars 15g	
Includes Added Sugars 14g	27%
Protein 7g	0%
Vitamin D 16.7mcg	83%
Calcium 20mg	2%
Iron 1.4mg	8%
Potassium 130mg	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	29/11/2022
Client		