

## TECHNICAL DATA SHEET

### PRODUCT DATA

**Reference:** 20011

**Commercial denomination:** CLASSIC COUNTRY LOAF

**Legal denomination:** Frozen part baked bread

**Box EAN code:** 8424465200119

**Pack EAN code:**

**Unit EAN code:** 8424465972191

### PRODUCT INFORMATION

#### › SHELF LIFE

**Primary shelf life:** 540 days

**Secondary shelf life:** 1 day at room temperature

*\*The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.*

#### › STORAGE AND PREPARATION ADVICE

**Storage:** Keep at a temperature of -14,0 °C. Once thawed do not refreeze.

**Preparation:** Thaw at: 25 - 30 minutes at room temperature

Ferment: -

Bake at: 170 - 180 °C

35 - 45 minutes

**Recommended preparation advice:** Defrost 30 minutes at room temperature. Bake 45 minutes at 180°C.

*\*The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.*

#### › LIST OF INGREDIENTS

**Ingredients:** WHEAT flour, water, WHEAT semolina, WHEAT sourdough 2,9% (fermented WHEAT flour, water), yeast, salt.

**May contain traces of:** soy, sesame, mustard.

#### › SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
<b>Cereals containing gluten</b>	X	-
(included their hybridised strains and products thereof)		
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<b>Crustaceans and products thereof</b>	-	-
<b>Eggs and products thereof</b>	-	-
<b>Fish and products thereof</b>	-	-
<b>Peanuts and products thereof</b>	-	-
<b>Soybeans and products thereof</b>	-	X
<b>Milk and products thereof</b> (including lactose)	-	-
<b>Nuts and products thereof</b>	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	X
Sesame seeds and products thereof	-	X
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO <sub>2</sub>	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

#### ► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
<b>Energy</b>	1239 kJ	1004 kJ
	296 kcal	240 kcal
<b>Fat</b>	1,3 g	1,0 g
of which:		
- saturates	0,2 g	0,2 g
- mono-unsaturates	0,2 g	0,1 g
- polyunsaturates	0,6 g	0,5 g
- trans	-	-
- Omega-3 Fatty Acids	-	-
<b>Carbohydrates</b>	60 g	48 g
of which:		
- sugars	0,9 g	0,7 g
<b>Fibre</b>	2,0 g	1,6 g
<b>Protein</b>	10 g	8,5 g
<b>Salt</b>	1,5 g	0,00 g
<b>Sodium</b>	590 mg	470 mg
<b>Cholesterol</b>	0,0 mg	0,0 mg

\*The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.

#### ► WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
<b>Weight (g)</b>	385	425	465
- Dough (g)		425	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
<b>Length / Diameter (mm)</b>	230	250	270
<b>Width (mm)</b>	120	135	150
<b>Height (mm)</b>	60	70	80

**Approximate weight baked product** 405 g

**Pack weight** -

\*The weight of the baked product may vary depending on the baking conditions of the finished product.

#### ► ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

**Colour:** Characteristic

**Smell:** Characteristic

**Flavour:** Characteristic

**Appearance:** Semolina sprinkled in the surface

\*The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.

## ► MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
<b>Aerobic mesophilic bacteria</b>	1	-	10e5 ufc/g	-
<b>Anaerobic bacteria</b>	-	-	-	-
<b>Enterobacteriaceae</b>	-	-	-	-
<b>Total Coliform bacteria</b>	1	-	10e3 ufc/g	-
<b><i>Escherichia coli</i></b>	1	-	10 ufc/g	-
<b><i>Coagulase-positive staphylococci</i></b>	1	-	10 ufc/g	-
<b><i>Bacillus cereus</i> presuntive</b>	-	-	-	-
<b><i>Clostridium perfringens</i></b>	-	-	-	-
<b><i>Clostridium perfringens</i></b>	-	-	-	-
<b>Moulds</b>	-	-	-	-
<b>Yeasts</b>	-	-	-	-
<b><i>Salmonella spp</i></b>	1	-	*	-
<b><i>Listeria monocytogenes</i></b>	1	-	-	10e2 ufc/g

\*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

## PACKAGING AND PALLETIZING INFORMATION

### ► PACKAGINGS



	Carton	Label	Seal	Bag
Approximate weight (g)	594,00	4,57	4,00	32,76
Internal measures (mm)	585x385x272	-	-	-
External measures (mm)	590x390x281	130x220x0	1.000x75x0	585x240x920
Material	KM CS	SAT+ADH	PP	PEAD
Thickness (mm)	3,34	0,14	0,03	0,02
Colour (mm)	Brown	White	Transparent	Blue
Recyclable*	+	+	+	+

### ► OTHER PACKAGINGS

	995499	-	-	-	-	-	-
Approximate weight (g)	32,00	-	-	-	-	-	-
Internal measures (mm)	0x0x0	-	-	-	-	-	-
External measures (mm)	18x38x0	-	-	-	-	-	-
Material	-	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	Brown	-	-	-	-	-	-
Recyclable*	S	-	-	-	-	-	-

\*+=Yes / -=No

## > PALLETIZING

	<b>Units</b>		<b>Net weight (kg)</b>		<b>Gross weight (kg)</b>	
	16		6.8		7.65	
	<b>Boxes/layer</b>		<b>Layers</b>	<b>Total boxes</b>	<b>Weight (kg)</b>	<b>Pallet type</b>
	4		7	28	239	Pallet Chep 80x120 Md

## PICTURE OF READY-TO-EAT PRODUCT



## CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

### > CERTIFICATIONS:

### > CLAIMS OR STAMPS OF COMMUNICATION:

## APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EU) 915/2023, and subsequent modifications, by which the maximum content of contaminating specifications in food products is set.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
  - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
  - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.