

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 40285

Commercial denomination: ALMOND BRETZEL

Legal denomination: Deep frozen unbaked pastry with 38% filling and 1 1% coating

Box EAN code: 8424465402858

Pack EAN code:

Unit EAN code: 8424465202816

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 3 days 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 -18,0 °C. Once thawed do not refreeze.

Preparation: Thaw at: 20 - 30 minutes at room temperature

Ferment: -

Bake at: 180 - 190 °C

15 - 20 minutes

Recommended preparation advice: Defrost 30 minutes at room temperature. Bake 15-20 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, sugar, margarine (vegetable fat (palm), water, vegetable oils (sunflower, soya, in variable proportion), emulsifier (E471), acid (E330), colorant (E160a)), cream 11% (sugar, modified starch (E1414), MILK whey powder, dextrose, stabilisers (E339, E450, E516, E327), thickener (E401), flavouring, colour (E160a), preservative (E202), glucose syrup, vegetable fat (palm), MILK proteins), pumpkin pulp, ALMOND 5,7%, liquid EGG, WHEAT gluten, yeast, glucose- fructose syrup, modified starch (E1442), salt, flour treatment agent (E300), vegetable protein, acid (E330), vegetable oil (sunflower), stabilisers (E410, E417), preservatives (E202, E223), dextrose, maltodextrin, starch, natural flavouring.

May contain traces of:soya, sesame, celery, other nuts, fish.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

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

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	X
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	X
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

➤ NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	1556 kJ	1401 kJ
	371 kcal	334 kcal
Fat	16 g	14 g
<i>of which:</i>		
- saturates	5,9 g	5,3 g
- mono-unsaturates	3,8 g	3,4 g
- polyunsaturates	2,4 g	2,2 g
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	50 g	45 g
<i>of which:</i>		
- sugars	31 g	28 g
Fibre	2,4 g	2,1 g
Protein	6,3 g	5,7 g
Salt	0,63 g	0,57 g
Sodium	251 mg	226 mg
Cholesterol	12 mg	10 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
Weight (g)	140	149	158
- Dough (g)		72	
- Filling (g)		58	
- Coating (g)		19	
- Topping (g)		-	
Length / Diameter (mm)	132	138	144
Width (mm)	80	86	92
Height (mm)	22	25	28

Approximate weight baked product 134 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: -

Smell: -

Flavour: -

Appearance: -

*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
Aerobic mesophilic bacteria	-	-	-	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	-	-	-	-
<i>Escherichia coli</i>	1	-	1,0e2 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	1,0e2 ufc/g	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	*	-
<i>Listeria monocytogenes</i>	1	-	1,0e2 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)	353,00	2,00	4,00	23,80
Internal measures (mm)	391x287x144	-	-	-
External measures (mm)	399x295x155	80x290x0	1.000x75x0	396x292x102
Material	KM CS	SAT+ADH	PP	PE
Thickness (mm)	4,00	0,07	-	-
Colour (mm)	Brown	White	Transparent	Brown
Recyclable*	+	+	+	+

➤ OTHER PACKAGINGS

	906210	-	-	-	-	-	-
Approximate weight (g)	10,40	-	-	-	-	-	-
Internal measures (mm)	0x0x0	-	-	-	-	-	-
External measures (mm)	320x400x0	-	-	-	-	-	-
Material	PAPEL	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	White	-	-	-	-	-	-
Recyclable*	S	-	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag



Units	Net weight (kg)	Gross weight (kg)
32	4.77	5.3

Pallet



Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
8	12	96	534	2.01	Paleta Chep 80x120

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

- RSPO

> 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.