

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 63610

Commercial denomination: HALF 100% WHOLEGRAIN FLOUR

Legal denomination: Frozen part baked bread

Box EAN code: 8424465636109

Pack EAN code:

Unit EAN code: 8424465980653

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 -18,0 °C. Once thawed do not refreeze.

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

Ferment: -

Bake at: 180 - 200 °C

10 - 15 minutes

Recommended preparation advice: Defrost 20 minutes at room temperature. Bake 15 minutes at 200°C.

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

› LIST OF INGREDIENTS

Ingredients: WHOLEGRAIN flour 53%, water, WHOLEGRAIN sourdough 9,7% (fermented WHOLEGRAIN flour, water), salt, WHEAT gluten, yeast, toasted malted wholemeal WHEAT flour 0,39%.

May contain traces of:soya, milk, nuts, sesame, mustard.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

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

| | 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 ₂ | - | - |
| Lupin and products thereof | - | - |
| Molluscs and products thereof | - | - |

► NUTRITION DECLARATION PER 100g

| | Ready-to-eat product | Packaged product |
|-----------------------|----------------------|------------------|
| Energy | 995 kJ | 902 kJ |
| | 235 kcal | 213 kcal |
| Fat | 1,3 g | 1,2 g |
| of which: | | |
| - saturates | 0,3 g | 0,3 g |
| - mono-unsaturates | - | - |
| - polyunsaturates | - | - |
| - trans | - | - |
| - Omega-3 Fatty Acids | - | - |
| Carbohydrates | 43 g | 39 g |
| of which: | | |
| - sugars | 1,8 g | 1,7 g |
| Fibre | 6,2 g | 5,6 g |
| Protein | 10 g | 9,1 g |
| Salt | 1,3 g | 1,2 g |
| Sodium | 528 mg | 479 mg |
| Cholesterol | - | - |

*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) | 145 | 160 | 175 |
| - Dough (g) | | 160 | |
| - Filling (g) | | - | |
| - Coating (g) | | - | |
| - Topping (g) | | - | |
| Lenght / Diameter (mm) | 230 | 245 | 260 |
| Width (mm) | 62 | 68 | 74 |
| Height (mm) | 31 | 35 | 40 |

Approximate weight baked product 145 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 | 1 | - | 10e5 ufc/g | - |
| Anaerobic bacteria | - | - | - | - |
| Enterobacteriaceae | - | - | - | - |
| Total Coliform bacteria | 1 | - | 10e3 ufc/g | - |
| <i>Escherichia coli</i> | 1 | - | 10 ufc/g | - |
| <i>Coagulase-positive staphylococci</i> | 1 | - | 10 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 | - | - | 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) | 476,00 | 2,97 | - | 22,10 |
| Internal measures (mm) | 490x290x321 | - | - | - |
| External measures (mm) | 495x295x330 | 130x220x0 | - | 89x85x0 |
| Material | KM CS | SAT+ADH | - | PEAD |
| Thickness (mm) | 3,98 | 0,07 | - | - |
| Colour (mm) | Brown | White | - | Blue |
| Recyclable* | + | + | - | + |

➤ OTHER PACKAGINGS

| | | | | | | | |
|------------------------|---|---|---|---|---|---|---|
| | - | - | - | - | - | - | - |
| Approximate weight (g) | - | - | - | - | - | - | - |
| Internal measures (mm) | - | - | - | - | - | - | - |
| External measures (mm) | - | - | - | - | - | - | - |
| Material | - | - | - | - | - | - | - |
| Thickness (mm) | - | - | - | - | - | - | - |
| Colour | - | - | - | - | - | - | - |
| Recyclable* | - | - | - | - | - | - | - |

*+=Yes / -=No

> PALLETIZING

| | | | | | | |
|---|-------------|--------|-----------------|-------------|-------------------|--------------------|
| Bag | | | | | | |
|  | Units | | Net weight (kg) | | Gross weight (kg) | |
| | 40 | | 6.4 | | 6.94 | |
| Pallet | | | | | | |
|  | Boxes/layer | Layers | Total boxes | Weight (kg) | Height (m) | Pallet type |
| | 6 | 6 | 36 | 275 | 2.13 | Palet Chep Europeo |

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.