EUROPASTRY, S.A.
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TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 68211
Commercial denomination: SELECT PARIS CROISSANT
Legal denomination: Deep frozen unbaked pastry with 1,1% coating
Box EAN code: 8424465682113
Pack EAN code:
Unit EAN code: 8424465941371

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 ºC. Once thawed do not refreeze.
Preparation: Thaw at: 20 - 30 minutes at room temperature
Ferment: -
Bake at: 160 - 180 ºC
15 - 18 minutes

Recommended preparation advice: Defrost 30 minutes at room temperature. Bake 17 minutes at 180ºC.

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

LIST OF INGREDIENTS

Ingredients: WHEAT flour, BUTTER, water, WHEAT gluten, sugar, yeast, salt, pasteurised liquid EGG, WHEAT fibre, dextrose.

May contain traces of:soya, nuts, mustard.

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	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	X
Milk and products thereof (including lactose)	X	-
Nuts and products thereof	-	X
Almonds	-	-
Hazelnuts	-	X
Walnuts	-	X

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	x
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	x
Sesame seeds and products thereof	-	-
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	1876 kJ	1548 kJ
	449 kcal	370 kcal
Fat	24 g	20 g
of which:		
- saturates	16 g	13 g
- mono-unsaturates	7,1 g	5,8 g
- polyunsaturates	1,5 g	1,2 g
- trans	0,9 g	0,7 g
- Omega-3 Fatty Acids	-	-
Carbohydrates	45 g	37 g
of which:		
- sugars	8,1 g	6,6 g
Fibre	2,3 g	1,9 g
Protein	12 g	9,6 g
Salt	1,1 g	0,88 g
Sodium	430 mg	350 mg
Cholesterol	64 mg	52 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)	53	60	68
- Dough (g)		59	
- Filling (g)		-	
- Coating (g)		1	
- Topping (g)		-	
Lenght / Diameter (mm)	130	145	160
Width (mm)	38	53	68
Height (mm)	28	35	43

Approximate weight baked product 50 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.*

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MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
Aerobic mesophilic bacteria	-	-	-	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	-	-	-	-
Escherichia coli	1	-	10e2 ufc/g	-
Coagulase-positive staphylococci	1	-	10e2 ufc/g	-
Bacillus cereus presuntive	-	-	-	-
Clostridium perfringens	-	-	-	-
Clostridium perfringens	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
Salmonella spp	1	-	*	-
Listeria monocytogenes	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)	363,00	3,60	4,00	18,50
Internal measures (mm)	390x284x199	-	-	-
External measures (mm)	395x289x208	290x80x0	1.000x75x0	0x940x0
Material	KB CS	SAT+ADH	PP	PEBD
Thickness (mm)	4,06	0,07	0,03	0,05
Colour (mm)	Brown	White	Transparent	Blue
Recyclable*	+	+	+	+

OTHER PACKAGINGS

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

*+=Yes / -=No

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PALLETIZING

Bag

Units	Net weight (kg)	Gross weight (kg)
60	3.6	4.01

Pallet

Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
8	9	72	314	2.02	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.

Any printed copy can be obsolete.