

**PHOTOGRAPH**



**PRODUCT IDENTIFICATION**

Product code	2104376
Product name	PREMIUM PLUS DEMI-BAGUETTE 125 Half baguette white
Physical condition	Frozen, Part-baked
Brand	Panesco
EAN code	5410683143768
Sales unit	Carton
Pieces per sales unit	1 Carton = 45 Piece

**INGREDIENTS**

WHEAT flour, water, yeast, iodised salt (salt, potassium iodate), gluten (WHEAT), antioxidant (ascorbic acid), flour treatment agent (L-cysteine).  
May contain traces of: soya, milk, sesame seeds.

**PHYSICAL APPEARANCE FOR 1 PIECE**

	Weight	Length	Circumference	Number of incisions
1	125 g +/- 5 g	27 cm +/- 1,5 cm	17,5 cm +/- 1 cm	2

**INSTRUCTIONS FOR USE**

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	12 month(s)		
	Time	Temperature	Comments
Defrosting	15 min	22 °C	
Baking	14 - 16 min	180 °C	Preheat oven 210 °C
Serving tips and suggestions	-		

AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (125 G)
Energy	1.011 kJ - 238 kcal	1.263 kJ - 298 kcal
Fat	0,9 g	1,1 g
of which saturates	0,2 g	0,3 g
Carbohydrate	48 g	60 g
of which sugars	1,0 g	1,2 g
Fibre	2,3 g	2,8 g
Protein	8,2 g	10 g
Salt	1,4 g	1,8 g

The nutritional values are calculated based on the values from the raw material specifications.

ALLERGENS

	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
wheat	+	
rye	-	+
barley	-	+
oats	-	+
spelt	-	+
kamut	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	+
Milk and products thereof (including lactose)	-	+
Tree Nuts, namely: Almond (Prunus dulcis (Mill.) D.A. Webb (Rosaceae)), Black walnut (Juglans nigra L. (Juglandaceae)), Brazil nut (Bertholletia excelsa Humb. & Bonpl. (Lecythidaceae)), California walnut (Juglans californica S. Watson (Juglandaceae)), Cashew (Anacardium occidentale L. (Anacardiaceae)), Filbert/Hazelnut (Corylus spp. (Betulaceae)), Heartnut/Japanese walnut (Juglans ailantifolia Carriere var. cordiformis (Makino), Rehder (Juglandaceae)), Macadamia nut/Bush nut (Macadamia spp. (Proteaceae)), Pecan (Carya illinoiensis (Wangenh.) K. Koch (Juglandaceae)), Pine nut/Pinon nut (Pinus spp. (Pineaceae)), Pistachio (Pistacia vera L. (Anacardiaceae)), Walnut (English, Persian) (Juglans regia L. (Juglandaceae)) and products thereof		
almonds	-	-
hazelnuts	-	-

<i>walnuts</i>	-	-
<i>cashews</i>	-	-
<i>pecan nuts</i>	-	-
<i>brazil nuts</i>	-	-
<i>pistachio nuts</i>	-	-
<i>macadamia nuts</i>	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	+
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

#### DIET INFORMATION

Suitable for vegetarian	Yes
Suitable for vegans	Yes
Halal Certified	No
Kosher Certified	No

\*Suitable for vegetarian/vegan is based on the present ingredients and doesn't take possible cross-contamination into account.

#### PACKAGING (Outer Dimensions)

##### Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
plastic bag	HDPE 02	Blue	32 g	870 mm x 590 mm	1	45

##### Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	cardboard PAP21	Miscellaneous	563 g	597 mm x 397 mm x 208 mm	1	45
label	paper PAP22	White	3 g	300 mm x 105 mm	1	-

##### Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
plastic bag	-	100 %	0 %	0 %

box	FSC MIX	100 %	72 %	28 %
label	FSC MIX	100 %	0 %	0 %

All our primary packaging in direct contact with food is in compliance with: REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004, COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 and COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011.

### PALLET CONFIGURATION

Pallet Type	UK pallet (120x100)		
Net weight Sales unit	5,6 kg	Sales unit/layer	5
Gross weight Sales unit	6,2 kg	Layers/pallet	9
Total pallet height (pallet incl.)	202 cm	Sales unit/pallet	45

### MICROBIOLOGY

	m	M	BBD (M)
Total aerobic mesophilic germ count	-	10.000 CFU/g	100.000 CFU/g
Yeasts	-	1.000 CFU/g	1.000 CFU/g
Moulds	-	1.000 CFU/g	1.000 CFU/g
E. coli	-	100 CFU/g	100 CFU/g
Bacillus cereus	-	100 CFU/g	100 CFU/g
Staphylococcus aureus	-	1.000 CFU/g	1.000 CFU/g

### GMO-FREE DECLARATION

We declare that the products which we deliver do not contain genetically modified organisms and that they were not obtained from genetically modified crops. Our products comply with the rules (EG) 1829/2003 and (EG) 1830/2003, and because of that need no further labelling.

### IONISING RADIATION

The product has not undergone any ionising treatment.

### DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. Aspects such as raw material variations and availability can slightly affect the composition of the product. We reserve the right to make adjustments to the product and its specification as part of technological progress, product development, a change in the ingredients or in the legislation. The information is up to date and correct to the best of our knowledge.