La Lorraine nv Elisabethlaan 143 9400 Ninove (Belgium)



2103298 PREMIUM PLUS DEMI BAGUETTE PAYSANNE 125

SPECIFICATION

Date: 22-03-2018

Page: 1/3

PRODUCT IDENTIFICATION				
Product code 2103298				
Product name	PREMIUM PLUS DEMI BAGUETTE PAYSANNE 125 Half baguette brown			
Physical condition	al condition Frozen, Part-baked			
Brand	Panesco - Catalogue			
EAN code	5412632141269			
Sales unit	Carton			
Pieces per sales unit	1 Carton = 45 Piece			

INGREDIENTS

WHEAT flour, water, whole WHEAT flour, yeast, iodised salt, gluten (WHEAT), malt flour (WHEAT), roasted malt flour (WHEAT), antioxidant (ascorbic acid), flour treatment agent (L-cysteine).

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

	INSTRUCTIO	NS FOR USE			
Specific storage conditions	Keep at -18 °C Do not refreeze after defrostin	ng			
Shelf Life after production	365 day(s)				
	Time	Temperature	Comments		
Defrosting	15 min	22 °C	-		
Baking	11 - 13 min	180 °C	Preheat oven 210 °C		
Serving tips and suggestions	-				

AVERAGE NUTRITIONAL VALUE FOR 100G

Energy	976 kJ - 230 kcal
Fat	1,0 g
of which saturates	0,2 g
Carbohydrate	46 g
of which sugars	1,0 g
Fibre	3,6 g
Protein	8,1 g
Salt	1,3 g
of which sugars Fibre Protein	1,0 g 3,6 g 8,1 g

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Date: 22-03-2018

Page: 2/3

ALLERGENS

	Present in product	Possible cross- contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	•	×
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)	×	✓
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof	×	×
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 2 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	×	×

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
plastic bag	HDPE	32 g	870 mm	590 mm	-	-	1 x 45

Secondary packaging

Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
	cardboard	596 g	597 mm	397 mm	208 mm	-	1 x 45

cardboard box							
label	paper	3 g	300 mm	105 mm	-	-	-

PALLET CONFIGURATION					
Pallet Type	Euro pallet (120x80)				
Net weight Sales unit	5,6 kg	5,6 kg Sales unit/layer 4			
Gross weight Sales unit	6,2 kg	Layers/pallet	10		
Total pallet height (pallet incl.)	223 cm	Sales unit/pallet	40		

2103298

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SPECIFICATION

Date: 22-03-2018 Page: 3/3



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MICROBIOLOGY

	m	M	BBD (M)
Total aerobic mesophilic germ count	500 CFU/g	5.000 CFU/g	5.000 CFU/g
Yeasts	-	500 CFU/g	500 CFU/g
Moulds	-	500 CFU/g	500 CFU/g
Enterobacteriaceae	-	1.000 CFU/g	-
Bacillus cereus	-	100 CFU/g	-
Staphylococcus aureus	-	100 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.

DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. The information is up to date and correct to the best of our knowledge.