01/11/2017

La Lorraine nv Elisabethlaan 143 9400 Ninove (Belgium)



2103531 ASSORTED MINI CLASSIC 35

SPECIFICATION

Date: 19-09-2017 Page: 1/3

#### **PHOTOGRAPH**



### **PRODUCT IDENTIFICATION**

| Product code          | 2103531  |
|-----------------------|--|
| Product name          | ASSORTED MINI CLASSIC 35<br>Classic bread rolls assortment |
| Physical condition    | Frozen, Part-baked   |
| Brand                 | Panesco - Catalogue  |
| EAN code              | 5412632130720  |
| Sales unit            | Carton   |
| Pieces per sales unit | 1 Carton = 100 Piece                                       |

### INGREDIENTS

White roll (WHEAT flour, water, yeast, salt, acidity regulators (E500, E332), BARLEY malt extract, flour treatment agent (ascorbic acid)), Wholemeal roll (WHEAT flour, water, bran (WHEAT), yeast, salt, acidity regulators (E500, E332), BARLEY malt extract, flour treatment agent (ascorbic acid)), Kaiser roll with poppy seeds (WHEAT flour, water, yeast, salt, emulsifier (E472e), flour treatment agent (ascorbic acid), decoration (poppy seeds (3,8%))), Kaiser Roll with Sesame Seeds (WHEAT flour, water, yeast, salt, emulsifier (E472e), flour treatment agent (ascorbic acid), decoration (SESAME SEEDS (3,8%))).

## PHYSICAL APPEARANCE FOR 1 PIECE

| Weight        | 35 g +/- 4 g      |
|---------------|-------------------|
| Length        | 8 cm +/- 1 cm     |
| Height        | 3,5 cm +/- 0,5 cm |
| Circumference | 17,5 cm +/- 1 cm  |
| Diameter      | 8 cm +/- 0,5 cm   |

| INSTRUCTIONS FOR USE        |  |  |
|-----------------------------|--|--|
| Specific storage conditions | Keep at -18 °C<br>Do not refreeze after defrosting |  |
| Shelf Life after production | 270 day(s)   |  |

https://specification.llbg.com/lalorrainetechdatasheet/2103531/en

Technical Datasheet

Baking

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01/11/2017

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2103531 ASSORTED MINI CLASSIC 35

**SPECIFICATION** 

Date: 19-09-2017 Page: 2/3

Serving tips and suggestions

| -

| AVERAGE NUTRITIONAL VALUE FOR 100G |                     |  |  |  |
|------------------------------------|---------------------|--|--|--|
| Energy                             | 1.145 kJ - 270 kcal |  |  |  |
| Fat                                | 2,7 g               |  |  |  |
| of which saturates                 | 0,3 g               |  |  |  |
| Carbohydrate                       | 53 g                |  |  |  |
| of which sugars                    | < 0,5 g             |  |  |  |
| Fibre                              | 2,6 g               |  |  |  |
| Protein                            | 8,3 g               |  |  |  |
| Salt                               | 1,3 g               |  |  |  |

| 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<br>(Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis<br>(Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera),<br>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 | LDPE     | 20 g   | 405 mm | 385 mm | -      | -        | -                |
| plastic bag | LDPE     | 20 g   | 405 mm | 385 mm | -      | -        | -                |

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01/11/2017

Technical Datasheet

## Page 4 of 4

La Lorraine nv Elisabethlaan 143 9400 Ninove (Belgium)



2103531 ASSORTED MINI CLASSIC 35

SPECIFICATION

Date: 19-09-2017 Page: 3/3

| plastic bag   | LDPE      | 18 g       | -         | -         | -       | -        | -         |
|---------------|-----------|------------|-----------|-----------|---------|----------|-----------|
| plastic bag   | LDPE      | 18 g       | -         | -         | -       | -        | -         |
|               |           |            | Secondary | packaging |         |          |           |
| Description   | Material  | Weight     | Length    | Width     | Height  | Diameter | Number of |
|               |           | , the igne | Length    | Width     | lieight | Diameter | pieces    |
| cardboard box | cardboard | 519 g      | 597 mm    | 397 mm    | 136 mm  | -        | -         |

| PALLET CONFIGURATION               |                      |                   |    |  |
|------------------------------------|----------------------|-------------------|----|--|
| Pallet Type                        | Euro pallet (120x80) |                   |    |  |
| Net weight Sales unit              | 3,5 kg               | Sales unit/layer  | 4  |  |
| Gross weight Sales unit            | 4,1 kg               | Layers/pallet     | 15 |  |
| Total pallet height (pallet incl.) | 219 cm               | Sales unit/pallet | 60 |  |

| MICROBIOLOGY                        |           |             |             |  |
|-------------------------------------|-----------|-------------|-------------|--|
|                                     | m         | м           | 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.