

Curved Panettone Croissant

Laminated yeast dough, croissant with 3% of sugar topping, deep frozen

CODE:	117753800514
Convenience Grade:	Pre-proved / Ready to bake
Valid since:	2025-06-13

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 2.82 oz (80 g)

Weight per box: 13.228 lbs (6.000 kg)

Ingredients:

wheat flour, water, vegetable oil (100% rspo-certified sustainable palm from segregated (sg) supply chain), sugar, yeast, vegetable oil (canola), iodized salt (salt, potassium iodate), natural flavoring, wheat gluten, concentrated butter (milk), vegetable proteins, salt, lemon juice concentrate, ascorbic acid, enzymes

Allergy Advice

For complete allergens overview, also including potential cross contamination, see chapter 9.

2. PRODUCT HANDLING & CONSERVATION

Transport and storage conditions: Storage at -0,4°F (-18°C). Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

Dating type: MM/DD/YYYY

3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER

Leave enough space between the products, so they have plenty of room to bake.

						
Thaw & Bake	Freezer	Take out box	Defrost	Bake	Steam	Cooling down
			30 min	18-20 min, 355°F (179°C)	Yes	30 min

Remark

Baking time and temperature can vary according the type of oven. Make sure the oven is properly preheated. While preheating, set the oven 50°F higher than the specified baking temperature. Because opening the oven causes the temperature to drop.



Add steam at the beginning of the baking process. This gives you a crispier, puffier finish. Allow the steam to escape 5 minutes before the end to ensure that the products are fully baked.

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 σ *	Lower limit 1 σ *
Length	inch / m m	4.3 / 110	5.1 / 130	3.5 / 90
Width	inch / m m	2.0 / 50	2.2 / 55	1.8 / 45
Height	inch / m m	1.4 / 35	1.6 / 40	1.2 / 30

* $\pm 1 \times \sigma$: 65%; $\pm 2 \times \sigma$: 95%

5. PACKAGING DATA

Inner bag

Type	Material	Tare Weight	Dimensions L x W	Net Weight	Pieces/bag
Plastic bag	LDPE colourless	0.49 oz	20.5 x 13.8 inch	4.409 lbs	25
		14.000 g	520 x 350 m m	2.000 kg	

Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	20.14 oz	15.6 x 11.7 x 13.1 inch	13.228 lbs	3
		571.000 g	396 x 296 x 332 m m	6.000 kg	

Pallet

Type	Material	Dimensions (Pallet incl. L x W x H)	Total palletweight (incl. pallet)	Boxes/layer	Boxes/pallet
US 4-way	Wooden	3.94 x 3.28 x 7.03 ft	1069 lbs	10	70
		1200 x 1000 x 2142 m m	485 kg		

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	☒
Shelf life	☐
No information	☐
Batch number	☒
GTIN-13 bar code	☐
Other information	☒

Description other info: Time, product description

Corner box label

Article number	☒
Product description	☒
GTIN-13 barcode	☒
GS1-128 barcode	☒
Shelf life	☒
No information	☐
Batch number	☒
Other information	☐
Julian Code	☒

8. PICTURES

The photos are only indicative, a slight deviation from reality is possible.



Picture 1: Unbaked product

7. CERTIFICATION

BRCGS

IFS



Picture 2: Baked product

9. ALLERGENS

Wheat and wheat products (incl. spelt)	+
Crustacean shellfish and crustacean shellfish products	-
Eggs and egg products	-
Fish and fish products	-
Peanuts and peanut products	-
Soybeans and soybean products	-
Milk and milk products	+
Tree nuts and tree nut products	-
Sesame seeds and sesame seed products	-

This product may also contain traces of: Eggs and egg products ;
Soybeans and soybean products ; Tree nuts and tree nut products:
other nuts

+ : present - : absent

11. GMO-STATUS

This product is not genetically modified
(according to EC/1829/2003 and
EC/1830/2003).

10. NUTRITIONAL VALUE

Nutrition Facts

75 servings per container

Serving size 80 g

Amount per serving

Calories 280

% Daily Value

Total Fat 15g 20%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 350mg 15%

Total Carbohydrate 30g 11%

Dietary Fiber 1g 5%

Total Sugars 7g

Includes Added Sugars 6g 12%

Protein 6g 0%

Vitamin D 0.0mcg 0%

Calcium 10mg 1%

Iron 0.4mg 2%

Potassium 60mg 1%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

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

12. MICROBIOLOGY

Micro-organisms	MAX*
Escherichia coli (cfu/g)	100
Bacillus cereus (cfu/g)	1000
Staphylococcus aureus (cfu/g)	100
Salmonella spp. (cfu/g)	Not detected/25G
Listeria monocytogenes (cfu/g)	100

* Microbiological guidelines elaborated by FMFP Research Group,
University of Ghent

13. QUALITY CONTROL

Statistical Process Control	Yes
Weight	
Dimensions	
Temperature:	Yes
Fat percentage:	Yes
Piece count:	Yes
Metal detection:	Yes

14. APPROVAL

	Name and function	Date
Gourmand	JULIETTE ALLAEYS Quality Assurance Assistant	13/06/2025
Client		