

## Croissant straight vegan

Laminated yeast dough, vegan croissant, deep frozen

CODE: 111600600314

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-08-10

### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 2.12 oz (60 g)

Weight per box: 7.937 lbs ( 3.600 kg )

Ingredients:

wheat flour, water, vegetable fat (100% rspo-certified sustainable palm from segregated (sg) supply chain), vegetable oil (canola), yeast, sugar, iodized salt (salt, potassium iodate), wheat gluten, salt, vegetable proteins, lecithin, mono- and diglycerides of fatty acids, polyglycerol esters of fatty acids, retinyl palmitate (vitamin A palmitate), ascorbic acid, natural flavoring, citric acid, enzymes

#### Allergy Advice

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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.

Freeze warning: Do not open the bag until the products are completely thawed. Do not open the bag until the products are completely thawed.

Dating type: MM/DD/YY

### 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

30 min

Bake

16-18 min, 355°  
F (179°C)

Steam

Yes

Cooling down

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 $\sigma$ *	Lower limit 1 $\sigma$ *
Length	inch / mm	4.9 / 125	5.3 / 135	4.5 / 115
Width	inch / mm	2.2 / 55	2.4 / 60	2.0 / 50
Height	inch / mm	1.4 / 35	1.5 / 38	1.3 / 32

\*  $\pm 1 \times \sigma$ : 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	0.67 oz	20.5 x 13.8 inch	3.968 lbs	30
		19.000 g	520 x 350 mm	1.800 kg	

### Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	12.70 oz	15.6 x 11.7 x 6.9 inch	7.937 lbs	2
		360.000 g	396 x 296 x 176 mm	3.600 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 2.62 x 8.00 ft	1135 lbs	10	130
		1200 x 800 x 2438 mm	515 kg		

## 6. CODIFICATION AND TRACEABILITY

### Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
GTIN-13 bar code	<input type="checkbox"/>
Other information	<input checked="" type="checkbox"/>

Description other info: Time, product description

### Corner box label

Article number	<input checked="" type="checkbox"/>
Product description	<input checked="" type="checkbox"/>
GTIN-13 barcode	<input type="checkbox"/>
GS1-128 barcode	<input type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
Other information	<input checked="" type="checkbox"/>
Julian Code	<input checked="" type="checkbox"/>
UPC Code	<input checked="" type="checkbox"/>

Description other info: Ingredients

## 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 ; Milk and milk products ; Tree nuts and tree nut products: almonds, hazelnuts, pecan nuts

+ : present - : absent

## 11. GMO-STATUS

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

## 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

## 14. APPROVAL

	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	19/12/2022
Client		

## 10. NUTRITIONAL VALUE

Nutrition Facts	
60 servings per container	
<b>Serving size</b>	<b>60 g</b>
Amount per serving	
<b>Calories</b>	<b>210</b>
% Daily Value	
<b>Total Fat</b> 12g	<b>15%</b>
Saturated Fat 4.5g	<b>24%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 300mg	<b>13%</b>
<b>Total Carbohydrate</b> 21g	<b>7%</b>
Dietary Fiber less than 1 gram	<b>3%</b>
Total Sugars 3g	
Includes Added Sugars 2g	<b>5%</b>
<b>Protein</b> 4g	<b>0%</b>
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.

## 13. QUALITY CONTROL

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