

Assorted mini Danish pastry

Leavened Danish pastry, mini swirl with 18% of cinnamon filling, deepfrozen

CODE:	199625420114
Convenience Grade:	Pre-proved/To bake from frozen
Valid since:	2025-06-20

1. WEIGHT AND INGREDIENTS

Weight per product (+/-):	1.48 oz (42 g)
Weight per box:	11.111 lbs (5.040 kg)

Ingredients:

wheat flour, water, vegetable oil (100% rspo-certified sustainable palm from segregated (sg) supply chain), sugar, vegetable oil (canola), yeast, egg (heat treated), iodized salt (salt, potassium iodate), modified food starch (acetylated distarch phosphate), cinnamon (0.5%), dry whey (milk), mono- and diglycerides of fatty acids, salt, ammonia caramel (color), coconut fat, dry whole milk, wheat gluten, vinegar, brown sugar syrup, milk proteins, citric acid, sodium alginate, agar-agar, natural flavoring, ascorbic acid, di- and tetrasodiumphospate, calcium sulphate, β-carotene from Blakeslea trispora (color), flavoring, retinyl palmitate (vitamin A palmitate), 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/YY

3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER

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

					
Bake from frozen	Freezer	Take out box	Bake	Steam	Cooling down
			14-17 min, 375°F (191°C)	No	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.

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 σ *	Lower limit 1 σ *
Length	inch / m m	2.2 / 55	2.4 / 60	2.0 / 50
Width	inch / m m	2.0 / 50	2.2 / 55	1.8 / 45
Height	inch / m m	0.8 / 20	0.9 / 22	0.7 / 18

* $\pm 1 \times \sigma$: 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	PE/PA blue	0.67 oz	20.5 x 13.8 inch	2.222 lbs	24
		19.000 g	520 x 350 m m	1.008 kg	

Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	16.33 oz	15.6 x 11.7 x 5.9 inch	11.111 lbs	5
		463.000 g	396 x 296 x 150 m m	5.040 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 7.87 ft	1874 lbs	10	150
		1200 x 1000 x 2400 m m	850 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	☒
UPC Code	☒

Description other info: Ingredients

8. PICTURES

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



Picture 1: Unbaked product



Picture 2: Baked product

7. CERTIFICATION

BRCGS

IFS

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: Soybeans and soybean 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).

10. NUTRITIONAL VALUE

Nutrition Facts

24 servings per container

Serving size 42 g

Amount per serving

Calories 160

% Daily Value

Total Fat 11g 15%

Saturated Fat 4.5g 24%

Trans Fat 0g

Cholesterol less than 5 milligra 1%

Sodium 170mg 7%

Total Carbohydrate 14g 5%

Dietary Fiber less than 1 gram 2%

Total Sugars 4g

Includes Added Sugars 4g 8%

Protein 2g 0%

Vitamin D 0.1mcg 0%

Calcium 0mg 0%

Iron 0.0mg 0%

Potassium 0mg 0%

*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	20/06/2025
Client		