



Gourmand
PASTRIES

Product Specifications

Mix Mini Danish Sweet Pastry

Pre-Proofed Danish puff pastry, mini diamond with 30% lemon filling, frozen

CODE: 199600420514

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2025-06-26

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 1.48 oz (42 g)

Weight per box: 11.111 lbs (5.040 kg)

Ingredients:

water, wheat flour, sugar, vegetable oil (100% rspo-certified sustainable palm from segregated (sg) supply chain), vegetable oil (canola), coconut fat, yeast, modified food starch (hydroxypropyl distarch phosphate), egg (heat treated), lemon juice concentrate (0.9%), nonfat dry milk, natural lemon flavour (0.2%), salt, iodized salt (salt, potassium iodate), mono- and diglycerides of fatty acids, gellan gum, wheat gluten, vinegar, natural carotte extract, Modified food starch (sodium starch octenyl succinate), sodium citrates, potassium sorbate (a preservative), agar-agar, citric acid, ascorbic acid, retinyl palmitate (vitamin A palmitate), natural flavoring, 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.
Shelf life: End of the 12th month after production (under correct storage conditions)
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

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 / mm	2.2 / 55	2.2 / 57	2.1 / 53
Width	inch / mm	2.2 / 55	2.2 / 57	2.1 / 53
Height	inch / mm	1.0 / 25	1.1 / 27	0.9 / 23

* $\pm 1 \times \sigma$: 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	0.81 oz	20.5 x 13.8 inch	3.704 lbs	40
		23.000 g	520 x 350 mm	1.680 kg	

Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	16.16 oz	15.6 x 11.7 x 6.9 inch	11.111 lbs	3
		458.000 g	396 x 296 x 175 mm	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 6.81 ft	1874 lbs	10	150
		1200 x 1000 x 2075 mm	850 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 checked="" type="checkbox"/>
GS1-128 barcode	<input checked="" type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
Other information	<input type="checkbox"/>
Julian 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: 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	
40 servings per container	
Serving size	42 g
Amount per serving	
Calories	140
% Daily Value	
Total Fat 8g	11%
Saturated Fat 4.0g	19%
Trans Fat 0g	
Cholesterol less than 5 milligra	1%
Sodium 70mg	3%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	2%
Total Sugars 7g	
Includes Added Sugars 7g	14%
Protein 2g	0%
Vitamin D 0.0mcg	0%
Calcium 0mg	0%
Iron 0.0mg	0%
Potassium 10mg	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	26/06/2025
Client		