

Petit Pain x 120

1 General Information:

Article number	LDP2
Designation in accordance with food stuff laws FIC	Frozen, Part Baked, Petit Pain 90g x 120
Production land	Ireland
Customs Code	19059090
EAN Number	5098807048290

- Vegan
- Vegetarian
- New specification
- Replaces specification of: 26.02.2018

2 Brand Logo



3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

Convenience grade	
<input type="checkbox"/>	RD Product (raw dough/unproved)
<input type="checkbox"/>	PP Product (pre-proved)
<input checked="" type="checkbox"/>	PB Product (pre-baked)
<input type="checkbox"/>	TS Product (ready baked)
<input type="checkbox"/>	Other
<input type="checkbox"/>	Chill
<input checked="" type="checkbox"/>	deep-frozen
<input type="checkbox"/>	Ambient temperature

3.2 Product handling

Transport and storage conditions:		- 18°C	
Shelf-life from production date: (Under proper storage conditions)		365 days	
Recommended of shelf life of the ready baked product:		24,0 hours	<input checked="" type="checkbox"/> at room temperature
		Remark:	
Shelf life to customer		min 2 weeks	
Preparation instruction	Baking time (in pre-heated oven)	8-10 minutes	
	Preheat temperature	Normal oven	230°C
	Baking temperature	Normal oven	200°C
Miscellaneous		All appliances may vary, the following are guidelines only. Bake from frozen. Pre heat oven to 230C. Bake at 200C for 8-10 mins. Steam for 10 seconds.	

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	90	95	84
Length	mm	190	205	175

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	30
	Layers per pallet:	6
	Carton per layer:	5
	Pallet height incl. Euro-pallet [mm]:	2130
	Total gross weight of pallet [kg]:	approx. 370
	Pallet Type:	UK
Carton:	External dimensions L x W x H [mm]:	598 x 398 x 332
	Weight [g]:	600,0
	Quantity per carton [each]:	120
	Net weight of carton contents [g]:	10800
Inner bag:	Dimensions [mm]:	600 x 815
	Weight per inner bag [g]:	15,0
	Material:	high Density Polyethylene
	Quantity of inner bags per carton:	1
	Inner bag closed:	No
Packed product:	Modified atmosphere:	0
	Suitable for cooking, without harmful effect on the product or health:	0
	Suitable for microwave, no harmful effect on product and health:	0
Additional Information:	Individually wrapped?:	0

Others

No data available.

4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:
WHEAT flour, water, salt, yeast, WHEAT GLUTEN, flour treatment agent E300. The product may contain traces of nuts, sesame seeds.

4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,
Alcohol	Does this product contains alcohol / alcohol that does not need to be declared?	
	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	If so, which percentage of vol.%?
Vegetable fat	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Milk fats	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	approx 60
Lactose	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Raw materials of animal origin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Pork derivative	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Salt	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0,59
Palm oil	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	

4.3 Declaration of Allergens

Use of ingredients with allergic potential

Category	Identification according to:	Used in the product			Type, exact description (as wheat flour, milk, etc.)
	Guideline EU	may contain	Yes	No	
Cow's milk protein, milk and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Chickenegg, eggs and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
soyprotein, soybeans, soylecithins and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gluten (I.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat gluten
Fish and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Peanut and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products made therefrom	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Sulphite (E 220 to E 228) The content of which exceeds 10 mg / kg or 10 ml / l and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupines and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

5 Nutritional information

According to regulations EC 1169/2011

Nutritional values per 100g	
Energy:	1139 kJ
	269 kcal
Fat:	1.0 g
of which saturates	0.2 g
Carbohydrate:	55.8 g
of which sugars:	3.8 g
Fiber:	3.2 g
Protein:	8.6 g
Salt:	0.6 g

6 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the end product contain additives that have been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain any artificial trans fatty acids?	No	
applicable value		

7 Further ingredient query

Has the end product been treated with nanotechnologie?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain GMO ingredients?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

8 Customer Label

 <p>05098807048290</p>	 <p>Produced in Ireland for: Aryzta, 14 Avenue Joseph Fourier, Zoo de Bel Air, Ferrières en Brin, 77814 MARNE LA VALLEE, Cedex 3, France</p>	<p>LDP2 (Frozen, Part Baked Bread) 120 x 90g PETIT PAINS</p> <p>GROSS CASE WEIGHT: 11.5 kg NET CASE WEIGHT: 10.8 kg</p>	<p>INGREDIENTS: WHEAT Flour, Water, Salt, Yeast, WHEAT Gluten, Flour Treatment Agent E300</p> <p>ALLERGEN INFORMATION: For allergens, including cereals containing gluten see ingredients in CAPITALS. May contain traces of nuts (Almond, Pecan, Cashew, Almond, Walnut) and sesame seeds.</p> <p>STORAGE INSTRUCTIONS: Store product at -18°C or lower Once defrosted do not refreeze Consume on day of purchase</p>	<p>FINISHED PRODUCT HANDLING INSTRUCTIONS: All appliances may vary, the following are guidelines only. Pre heat oven to 230°C. Bake from Frozen at 200°C for 8 - 10 minutes. Steam for 10 seconds.</p> <p>NUTRITIONAL VALUES PER 100g: Energy: 1139KJ/269Kcal, Fat 1g (of which saturates: 0.17g), Carbohydrate: 55.8g (of which Sugars: 3.77g), Fibre: 3.2g, Protein: 8.6g, Salt: 0.59g</p> <p>BEST BEFORE: 03 01 20 11:15 L1</p>
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