

Royal Danish Selection

1 General Information:

Article number	BHRG2
Designation in accordance with food stuff laws FIC	Preproved unbaked selection of Danish pastry with various fillings, Deep frozen. With 2 sachets of white icing.
Production land	Denmark
Customs Code	19012000
EAN Number	5032570008792

- Vegan
 - Vegetarian
 - Eggs Plein air
 - New specification
 - Replaces specification of: 27.06.2018
- First shelf life concerns: 01/09/2020

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 checked="" type="checkbox"/>	PP Product (pre-proved)
<input 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 Do not refreeze after thawing!	
Shelf-life from production date: (Under proper storage conditions)		12 months	
Recommended of shelf life of the ready baked product:		24.0 hours	<input checked="" type="checkbox"/> at room temperature
		Remark:	
Preparation instruction	Baking time (in pre-heated oven)	18 min	
	Preheat temperature	Normal oven	190°C
	Backing temperature	Normal oven	190°C
Miscellaneous		Bake from frozen. Preparation guidelines may vary according to the equipment used.	

3.3 Physical and chemical parameters

Vanilla Custard Crown

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	100	110	90
Length	mm	90	100	80
Width	mm	90	100	80
Height	mm	24	32	16

Cinnamon Whirl

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	90	100	80
Height	mm	35	50	20
Diameter	mm	90	110	70

Apricot Crown

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	100	110	90
Length	mm	90	100	80
Width	mm	90	100	80
Height	mm	24	32	16

White Icing

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	150	150	150

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	160
	Layers per pallet:	16
	Carton per layer:	10
	Pallet height incl. Euro-pallet [mm]:	2006
	Total gross weight of pallet [kg]:	approx. 681
	Pallet Type:	UK
	Pallet Length (mm):	1200
	Pallet Width (mm):	1000
Carton:	External dimensions L x W x H [mm]:	389 x 296 x 116
	Weight [g]:	268.0
	Quantity per carton [each]:	36
	Net weight of carton contents [g]:	3780
Inner bag:	Dimensions [mm]:	400 x 300 x 30
	Weight per inner bag [g]:	15.0
	Material:	polypropylene
	Quantity of inner bags per carton:	3
	Inner bag closed:	Yes
	Closing:	welded / sealed
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:	Tamper Evident:	0
	Protective Atmosphere:	0
	Free from Staples:	0
	Individually wrapped?:	0

Others

Description:	white icing sachet
Dimension (mm):	290 x 60 mm
Weight (g):	3
Number per boxe:	2
Material:	PET/PE

4 Composition

4.1 Declaration of ingredients (identical with the label)

Vanilla Custard Crown

Ingredients:
water, WHEAT flour, vegetable margarine (palm oil, rapeseed oil, water, coconut oil, salt, emulsifier E471, acidity regulator E330, natural flavouring), sugar, custard powder (sugar, modified potato starch, whey powder (MILK), skimmed MILK powder, coconut oil, stabilisers (E401, E516, E450), glucose syrup, MILK protein, colouring E160a), EGG yolk (contains salt), yeast, whole MILK powder, glucose powder, 1,0% HAZELNUT flakes, stabilisers (E440, E401), chicory fibre, natural vanilla extracts, ALMOND flour, rapeseed oil, emulsifier E472e, dextrose, flour treatment agent E300. The product may contain traces of other kind of nuts.

Cinnamon Whirl

Ingredients:
WHEAT flour, vegetable margarine (palm oil, rapeseed oil, water, coconut oil, salt, emulsifier E471, acidity regulator E330, natural flavouring), water, sugar, EGG yolk (contains salt), cane sugar syrup, yeast, modified potato starch, 0,6% cinnamon, glucose powder, whole MILK powder, salt, chicory fibre, ALMOND flour, dextrose, emulsifier E472e, stabilisers (E440, E401), flour treatment agent E300. The product may contain traces of other kind of nuts.

White Icing

Ingredients:
sugar, water, glucose powder, stabiliser E401.

Apricot Crown

Ingredients:
WHEAT flour, vegetable margarine (palm oil, rapeseed oil, water, coconut oil, salt, emulsifier E471, acidity regulator E330, natural flavouring), water, 13% apricots, sugar, EGG yolk (contains salt), yeast, glucose powder, custard powder (sugar, modified potato starch, whey powder (MILK), skimmed MILK powder, coconut oil, stabilisers (E401, E516, E450), glucose syrup, MILK protein, colouring E160a), carrot puree, chicory fibre, stabilisers (E440, E401), acidity regulator E327, ALMOND flour, rapeseed oil, emulsifier E472e, dextrose, flour treatment agent E300. The product may contain traces of other kind of nuts.

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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No	33
Milk fats	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	< 1
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	26.5-29
Lactose	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	< 1
Raw materials of animal origin	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	8
Pork derivative	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Salt	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Palm oil	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	RSPO Mass balance

4.3 Declaration of Allergens

Use of ingredients with allergic potential

1: Vanilla Custard Crown

2: Cinnamon Whirl

3: Apricot Crown

4: White Icing

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 checked="" type="checkbox"/>	<input type="checkbox"/>	1: skimmed milk powder, whole milk powder, milk protein, whey powder 2: whole milk powder 3: skimmed milk powder, milk protein, whey powder
Chickenegg, eggs and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1: egg yolk 2: egg yolk 3: egg yolk
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"/>	1: wheat flour 2: wheat flour 3: wheat flour
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1: almond flour. May contain traces of other kind of nuts. 2: almond flour. May contain traces of other kind of nuts. 3: almond flour. May contain traces of other kind of nuts.
Peanut and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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

Vanilla Custard Crown

Nutritional values per 100g	
Energy:	1597 kJ
	383 kcal
Fat:	23.0 g
of which saturates	9.2 g
Carbohydrate:	38.0 g
of which sugars:	15.0 g
Protein:	5.1 g
Salt:	0.4 g

Cinnamon Whirl

Nutritional values per 100g	
Energy:	1881 kJ
	450 kcal
Fat:	27.0 g
of which saturates	10.0 g
Carbohydrate:	46.0 g
of which sugars:	20.0 g
Protein:	4.1 g
Salt:	0.4 g

Apricot Crown

Nutritional values per 100g	
Energy:	1662 kJ
	398 kcal
Fat:	25.0 g
of which saturates	10.0 g
Carbohydrate:	39.0 g
of which sugars:	12.0 g
Protein:	3.9 g
Salt:	0.3 g

White Icing

Nutritional values per 100g	
Energy:	1470 kJ
	350 kcal
Fat:	< 0.1 kcal
of which saturates	< 0.1 g
Carbohydrate:	86.0 g
of which sugars:	84.0 g
Protein:	< 0.1 g
Salt:	< 0.1 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



Produced in Denmark for:
Aryzta, 14 Avenue Joseph Pateron,
Zac de Bell Air - Ferrières en Brée,
7814 MARNE LA VALLEE Cedex 3, France
Imported by:
Delice de France Ltd, 149 Brent Road, Southall UB2 5LJ, UK

BHRG2 - ROYAL DANISH SELECTION

Content:
12x100g Apricot Crown
12x100g Vanilla Custard Crown
12x50g Cinnamon Whirls
21 x 150g long
Net weight: 3750g

DEEPFROZEN -18°C or colder
DO NOT REFREEZE ONCE THAWED

Baking guide: Preheat oven. Bake directly from frozen at 190°C for 18 minutes until golden brown. Allow to cool before decoration. Cut a small hole in the icing bag and spin in thick lines. Preparation guidelines may vary according to the equipment used.

BHRG2 ROYAL DANISH SELECTION⁷⁵⁸⁸¹⁰

Preproved unbaked selection of Danish pastry with various fillings, Deep frozen.
With 2 sachets of white icing.

INGREDIENTS: APRICOT CROWN: WHEAT flour, vegetable margarine (palm oil, rapeseed oil, water, coconut oil, acidity regulator E330, emulsifier E471, salt, natural flavouring), water, 13% apricots, sugar, EGG yolk (contains salt), yeast, custard powder (sugar, modified potato starch, whey powder (MILK), skimmed MILK powder, coconut oil, stabilisers (E401, E402, E403, E404, E405), dextrose, emulsifier E472a, rapeseed oil, ALMOND flour, acidity regulator E327, flour treatment agent E300, VANILLA CUSTARD CROWN: water, WHEAT flour, vegetable margarine (palm oil, rapeseed oil, water, coconut oil, acidity regulator E330, emulsifier E471, salt, natural flavouring), sugar, custard powder (sugar, modified potato starch, whey powder (MILK), skimmed MILK powder, coconut oil, stabilisers (E401, E402, E403, E404, E405), glucose syrup, MILK protein, colouring E102), EGG yolk (contains salt), yeast, 1.5% HAZELNUT Flakes, glucose powder, whole MILK powder, chicky fibre, stabilisers (E440, E401), dextrose, emulsifier E472a, rapeseed oil, ALMOND flour, natural vanilla extract, flour treatment agent E300, CINNAMON WHIRLS: WHEAT flour, vegetable margarine (palm oil, rapeseed oil, water, coconut oil, acidity regulator E330, emulsifier E471, salt, natural flavouring), water, sugar, EGG yolk (contains salt), cane sugar, yeast, modified potato starch, glucose powder, 0.6% cinnamon, whole MILK powder, chicky fibre, stabilisers (E440, E401), emulsifier E472a, dextrose, ALMOND flour, flour treatment agent E320, White long sugar, water, glucose powder, stabiliser E401, WHITE ICING: Sugar, water, glucose powder, stabiliser E401.
* Free-Range For allergens, including cereals containing gluten, see ingredients in CAPITALS. May contain traces of OTHER NUTS.
Nutritional values (frozen, sealed product) per 100g: Apricot Crown (Energy: 1663 kJ [396 kcal], Fat 25 g – of which saturated fat 12 g, Carbohydrate 39 g – of which sugars 12 g, Protein 3.9 g, Salt 0.22 g), Vanilla Crown (Energy: 1597 kJ [383 kcal], Fat 23 g – of which saturated fat 9.2 g, Carbohydrate 38 g – of which sugars 15 g, Protein 3.1 g, Salt 0.35 g), Cinnamon Whirls (Energy: 1881 kJ [450 kcal], Fat 27 g – of which saturated fat 12 g, Carbohydrate 46 g – of which sugars 20 g, Protein 4.1 g, Salt 0.38 g), long (Energy: 1470 kJ [350 kcal], Fat 0 g – of which saturated fat 0g, Carbohydrate 86g – of which sugars 84 g, Protein 0g, Salt 0g)

BEST BEFORE 12.08.2020

Prod. date: DD.MM.YYYY hh:mm

For comments or queries, please quote the production date



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15/08/2019

Article-No.: BHRG2 Royal Danish Selection 3

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