

Mini vol-au-vent pastry base Ø35

1 General Information:

Article number	26684
Designation in accordance with food stuff laws FIC	Baked frozen dough disc to fill
Production land	Netherlands
Customs Code	19059080
EAN Number	03604380266840

- Vegan
 Vegetarian
 New specification
 Replaces specification of: 22.12.2014
 First shelf life concerns: 01.08.2020

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 type="checkbox"/>	PP Product (pre-proved)
<input type="checkbox"/>	PB Product (pre-baked)
<input checked="" 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)	18 months		
Recommended of shelf life of the ready baked product:	192,0 hours	<input checked="" type="checkbox"/> at	4° C
	Remark: 8 days		
Thawing instruction:	Thawing / Defrosting time	5-10 min.	<input checked="" type="checkbox"/> at 4° C

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	5	7	4
Height	mm	25	29	23
Diameter	mm	35	38	32

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	112
	Layers per pallet:	14
	Carton per layer:	8
	Pallet height incl. Euro-pallet [mm]:	1900
	Total gross weight of pallet [kg]:	approx. 178
	Pallet Type:	EUR
Carton:	External dimensions L x W x H [mm]:	400 x 300 x 125
	Weight [g]:	264,0
	Quantity per carton [each]:	192
	Net weight of carton contents [g]:	960
Foil:	Dimensions [mm]:	387 x 289
	Weight per foil [g]:	9,3
	Quantity of foils per carton:	4
	Foil closed:	Yes
	Closing:	sealed
	Material:	OPP
Additional Information:	Individually wrapped?:	0

Others

Description:	Alveolus
Dimension (mm):	387 x 289
Weight (g):	26,25
Number per boxe:	4
Material:	OPS

4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:
WHEAT flour, concentrated butter (MILK), water, salt, vegetable protein, rapeseed oil, starch. The product may contain traces of egg, lupines, 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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No	< 1
Milk fats	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	40
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	55
Lactose	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0.01
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	1
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 checked="" type="checkbox"/>	<input type="checkbox"/>	concentrated butter
Chickenegg, eggs and products made therefrom	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
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
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
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:	2440 kJ
	586 kcal
Fat:	41.0 g
of which saturates	28.0 g
Mono-unsaturated fatty acids:	11.0 g
poly-unsaturates	1.6 g
Carbohydrate:	44.0 g
of which sugars:	1.0 g
Fiber:	2.5 g
Protein:	9.2 g
Salt:	1.0 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>Coup de pates MINICROÛTE DE BOUCHEZ CLUÏTE Ø35 MINI VOL-AU-VENT PASTRY BASE Ø35 182456 Etiquet de pâte à garnir ou surgelé frozen dough disc to fill</p> <p>26684</p> <p>N° de lot / Batch: L0108366</p> <p>A consumer de preference avant la: 01/03/20</p> <p>Best before: 01/03/20</p> <p>Informations nutritionnelles moyennes pour 100g / Average nutritional information per 100g</p> <p>Valeur énergétique energy: 2440kJ / 586kcal Matières grasses fat: 41g dont acides gras saturés of which saturates: 28g Glucides carbohydrates: 44g dont sucres of which sugars: 1g Protéines protein: 9.2g Sel salt: 1.0g</p> <p>POIDS NET / NET WEIGHT: 0.960 Kg</p>	<p>Ingrédients: farine de BLE, beurre concentré (LAIT), eau, sel, protéine végétale, huile de coïza, amidon. Peut contenir des traces de LUPINS, FRUITS A COQUES, OEUÛ, SESAME. Ingredients: WHEAT flour, concentrated butter (MILK), water, salt, vegetable protein, rapeseed oil, starch). The product may contain traces of LUPINES, NUTS, EGG, SESAME seeds.</p> <p>A conserver à -18°C. Ne jamais recongeler un produit décongelé / Store at -18°C. Never refreeze a defrosted product</p> <p>Conseils d'utilisation / How to prepare: Décongeler 5 à 10 min à une température de 0°C à +4°C. Après décongélation, le produit est consommé au maximum à 4°C. Garder à votre consommation en salet / Defrost the product 5-10 min between 0 and +4°C. After thawing preserve the product at +4°C during 8 days maximum. Garnish the product.</p> <p>COUP DE PATES SAS - ZAC du Bel Air - 14-16 Avenue Joseph Paxton - Ferrières en Brie - 77814 Marne La Vallée Cedex 3 Fabriqué au Pays Bas / Made in Netherlands</p> <p>(01)0360458026684(1)(01)0108366(15)200301(01)0500000544</p>
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