

## Softbaguette with wholemeal

### 1 General information

Article number	10202979
Designation in accordance with food stuff laws FIC	Soft wheat roll with 23% wholemeal wheat and 1,5% wheat groats topping, ready baked, pre-sliced, deep-frozen
Country of production	Germany
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- New specification  
 Replacement for specification of:

### 2 Label - 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



Serving suggestion

Brief product description	Wheat roll with wholemeal wheat and wheat groats, ready baked and pre-sliced, deep-frozen, 60 pieces with 110g
Intended use	Convenience product to thaw and garnish
Target group	Adult and children without any restrictions

Physical features	Description - thawed product prepared according to thawing instructions (TS)
Appearance / consistency	ready baked baguette roll topped with wheat groats
Smell	Typical, of wheat roll, no foreign smell
Taste	Typical, of wheat roll, no foreign taste
Foreign bodies	None

There is an existing test schedule for the monitoring of these values:  Yes  No

#### 3.2 Sales argument / advertising slogan

3.3 Packaging data and dimensions

Pallet:	Cartons per pallet:	24
	Layers per pallet:	6
	Carton per layer:	4
	Pallet height incl. Euro-pallet [mm]:	1746
	Total gross weight of pallet [kg]:	approx. 198
Carton:	External dimensions L x W x H [mm]:	598 x 398 x 266
	Weight [g]:	565.0
	Material:	corrugated cardboard
	Quantity per carton [each]:	60
	Net weight of carton contents [g]:	6600
Inner bag:	Dimensions [mm]:	615 x 227 x 0.025
	Weight per inner bag [g]:	56.0
	Material:	HDPE
	Quantity of inner bags per carton:	1
	Inner bag closed:	No
Additional Information:	Individually wrapped?:	0
Total packaging weight:	Carton + Inner bag + Additional Information [g]:	621

Labelling elements according to the requirements of the German foodstuff information regulation (LMIV), pre-packed foodstuff regulations (FPVO) and the regulation of deep-frozen foodstuffs (TLMV):

Carton:	<input checked="" type="checkbox"/> Product designation <input checked="" type="checkbox"/> EAN 128 (4031072029794) <input checked="" type="checkbox"/> Shelf life	<input checked="" type="checkbox"/> Batch No. <input type="checkbox"/> EC control No. <input checked="" type="checkbox"/> Country of origin <input type="checkbox"/> Others (if yes, what?):
Inner bag:	<input type="checkbox"/> Article number <input type="checkbox"/> Shelf life <input checked="" type="checkbox"/> None	<input type="checkbox"/> Batch No. <input type="checkbox"/> Others (if yes, what?):

3.4 Product handling

Transport and storage conditions:	-18 °C Don` t refreeze once defrosted!	
Shelf-life from production date: (under correct storage conditions)	12 months	
Recommendation of shelf life of the ready baked product:	24 hours	<input checked="" type="checkbox"/> at room temperature
	Remark: sell at the day of thawing	
Type of Date:	At -18 ° C best before: dd.mm.yyyy	
Thawing instruction:	Defrosting time	60 min <input checked="" type="checkbox"/> at room temperature
	Miscellaneous	If desired, the products can be baked for 2-3 minutes at 180 °C to improve crispiness.

4 Composition

4.1 List of ingredients (Information for declaration according to foodstuffs laws (FIC))

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	
water	
wholemeal wheat flour	
sugar	
yeast	
wheat groats	
sweet whey powder	
iodised salt	salt, potassium iodate
wheat gluten	
flour treatment agents	ascorbic acid, enzymes (amylases, xylanases), enzymes (lipases)
yeast (inactive)	
wheat malt flour	
processing aid	sunflower oil, rapeseed oil

4.1.1 Further Ingredients

Ingredient	Contained Yes / No	If yes,
Rennet	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Microbial origin <input type="checkbox"/> Animal origin
Glutamates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Name: Quantity
Gelatin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Source
Flavour	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Alcohol contained (e.g. as carrier) <input type="checkbox"/> Yes <input type="checkbox"/> No
Cinnamon / coumarin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Country of origin Type of cinnamon: Quantity of cinnamon per piece: Quantity of coumarin per piece:
Palm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Is it from a sustainable palm oil-production? <input type="checkbox"/> Yes, method / certification: <input type="checkbox"/> No
Nanotechnology	Are raw materials or components made of nanotechnology used in the product? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Animal-based carriers	Are there used animal-based carriers (e.g. for flavourings)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Alcohol	Does the product contain alcohol or alcohol without obligation to declare? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If so, which percentage of vol.%?	

4.2 Additives and ancillary materials used

Class designation	Name	E-number	Status / biological source
flour treatment agent	ascorbic acid	E300	in the ready baked product technologically inactive
flour treatment agent	enzymes (amylases, xylanases)	-	in the ready baked product technologically inactive
flour treatment agent	enzymes (lipases)	-	in the ready baked product technologically inactive

4.3 Declaration of ingredients (identical with the label)

Ingredients:
WHEAT flour, water, wholemeal WHEAT flour, sugar, yeast, WHEAT groats, sweet whey powder (MILK), iodised salt (salt, potassium iodate), WHEAT GLUTEN, yeast (inactivated), WHEAT malt flour. The product may contain traces of nuts, sesame seeds, soya.

Product specification

4.4 Declaration of additives and allergens subject to labelling requirements

(incl. allergens in seasoning mixtures and additives, and allergens possibly contained in the product unintentionally due to contamination).

Additives subject to labelling requirements in accordance with regulations for unpackaged foodstuffs:

Category (Product label designation)	Contained in the product		E-number
	Yes	No	
Colour	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Preservative	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Antioxidant	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavour enhancer	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Blackened (Olives with a concentration of ferrous gluconate (E579) or ferrous lactate (E585) have to be labeled)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Waxes (contained as surface treatment agent for fresh citrus fruits, melons, apples and pears (E901-E904, E912 or E914))	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Phosphate (only in meat products with additives E338-E341, E450-E452)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sweeteners	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains a source of phenylalanine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Presence of ingredients with allergenic potential

Category	Subject to labelling req. in accordance with		Contained in the product <sup>3</sup>			Type, exact designation (e.g. wheat flour, whole milk etc.)
	Alba List* <sup>1</sup>	EU regulation* <sup>2</sup>	?	Yes	No	
Cow milk, milk and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	sweet whey powder
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	sweet whey powder
Chicken's eggs, eggs and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soya protein, soya beans, soya lecithin and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Gluten, cereals containing gluten (i.e. wheat, rye, barley, spelt, oat, kamut or hybrid strains of the above) and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat gluten, wheat groats, wheat malt flour, wholemeal wheat flour
Beef	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pork	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Chicken	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Shellfish and crustaceans and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize	X		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	ascorbic acid
Cocoa	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Legumes	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts such as almonds, Queensland, hazelnuts, pecan, para, macadamia, cashew, walnuts, pistachio and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Peanuts and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Glutamate (E620 to E625)	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur (E220 to E228), sulphur dioxide and sulphites with a content exceeding 10mg/kg or 10 ml/l and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Carrots	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
*1	- Version 2011					
*2	- Regulation 2003/89/EG, regulation 2006/142/EG and regulation (EU) No. 1169/2011					
*3	- Please mark "?" if there is insufficient information available or if the article contains just traces of the pertinent substance. - Please mark "Yes" if the article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over) - Please mark "No" if the article is free from mentioned substance					

5 Quality assurance / HACCP

Is the product tested under a foreign body and / or metal detector?		<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is there an existing HACCP concept for the product		<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the production operation certified:	<input type="checkbox"/> ISO 9001	<input type="checkbox"/> BRC	<input checked="" type="checkbox"/> IFS
<input type="checkbox"/> Others: If so, which?			

6 Nutritional Information

In accordance with foodstuffs information regulation (LMIV) and German nutritional information regulations

Nutritional values per acc. to convenience grade		Nutritional values per acc. to TS product	
*Energy:		*Energy:	1100 kJ
*Energy:		*Energy:	260 kcal
*Fat:		*Fat:	1.1 g
of which	*saturates:	of which	*saturates:
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:		*Carbohydrate:	52.0 g
of which:	*sugars:	of which	*sugars:
	polyols:		polyols:
	starch:		starch:
Fibre:		Fibre:	3.4 g
*Protein:		*Protein:	8.5 g
*Salt:		*Salt:	1.2 g

\*mandatory disclosures

- Values have been calculated: Basis:
- Values have been determined by analysis: Basis: Labor

- Is the product vegetarian / ovo-lacto-vegetarian?  Yes  No  
 No ingredients of animal origin except for milk, milk components, eggs, egg components, honey
- Is the product ovo-vegetarian?  Yes  No  
 No ingredients of animal origin except for eggs, egg components, honey
- Is the product lacto-vegetarian?  Yes  No  
 No ingredients of animal origin except for milk, milk components, honey
- Is the product vegan?  Yes  No  
 No ingredients of animal origin
- Is the product suitable for the following diets?
- Halal - If so, please add the current certificate.  Yes  No
- Kosher - If so, please add the current certificate.  Yes  No

7 Traceability

The traceability of the product is ensured by means of the following designation / identification:

- Article number  Shelf life date  Product code  Batch number

The critical raw materials used can be identified by means of this designation / identification:  Yes  No

The raw materials and packaging materials used are specified  Yes  No  Partly

This product specification is not subject to an amendment service.

Article-No.: 10202979 Softbaguette with wholemeal 00-432

8 Product-Parameter

8.1 Chemical and physical parameters

Generally the target values of the specification are minimum values for the average values (average value  $\geq$  target value). The designated tolerance values (upper limit value and lower limit value) refer to the single pieces and are valid for the complete scope of testing (piece  $\leq$  upper limit value resp. piece  $\geq$  lower limit value).

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	110	115	105
Length	mm	190	200	180
Width	mm	62	67	57
Height	mm	43	46	40

8.2 Microbiological parameters of pastries

Parameter	Unit	pastries deepfrozen (baked: PB and TS)	
		target value	upper limit
Aerobic mesophilic colony count	cfu/g	100000	-
Coagulase positive staphylococcus	cfu/g	10	100
presumed Bacillus Cereus	cfu/g	100	1000
E. Coli	cfu/g	10	100
Mould	cfu/g	100	-
Salmonella	cfu / 25g	-	n.n.
Listeria monocytogenes	cfu / g	-	100

n. d. = "not detectable"

The microbiological values conform to the LFGB or the guidelines of the DGHM:

Yes  No

The micro-biological parameters are examined as required in the context of an inspection scheme:

Yes  No

9 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?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
If yes, does the product contain < 2g artificial trans fatty acids per 100g fat?	<input type="checkbox"/> Yes Quantity	<input type="checkbox"/> No

10 Confirmation

The supplier/manufacturer of the product hereby confirms that the delivered product (all raw materials and packing materials included) conforms to the EU regulation and to the requirements of German foodstuffs laws (laws, regulations, guidelines and rules) in their current valid version.

The supplier/manufacturer confirms hereby that the delivered product does not contain or consist of genetically modified organisms (GMO) and that the product does not contain any ingredients made of GVO (according to regulation (EG) 1829/2003 and (EG) number 1830/2003). Accidental and technologically inevitable contaminations with genetically modified organisms up to a limit of 0.9% related to the respective ingredient are excluded. Appropriate confirmations provided by the suppliers are available.

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