

Mini Lye Pretzel

1 General information

Article number	813664
Designation in accordance with food stuff laws FIC	Lye pretzel, pre-proved dough piece, deep-frozen, with separately added coarse granulated salt, deep-frozen
Country of production	France
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- New specification
 Replacement for specification of: 29.04.2014

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 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



Serving suggestion

Brief product description	Lye pretzel, pre-proved dough piece, deep-frozen, 144 pieces, each 40g, with separately added coarse granulated salt, each 140g, deep-frozen
Intended use	Convenience product to crisp up
Target group	Adults and children without any restriction

Product specification

Physical features	Product description (RD, PP, PB)
Appearancy / colour	Typical pretzel shape, ivory coloured, with a cut, with separately added coarse granulated salt for sprinkling
Smell	Typical, of lye pretzel, without any off odour
Foreign bodies	None
Physical features	Description - thawed product prepared according to thawing instructions (TS)
Appearance / consistency	Typical pretzel shape, golden shiny surface with a cut, ivory coloured crumb, eventually sprinkled with coarse granulated salt, airy crumb, crispy crust
Smell	Typical, of lye pastry, slightly yeasty, fresh, without any off odour
Taste	Typical, of lye pastry, without any off 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:	44
	Layers per pallet:	11
	Carton per layer:	4
	Pallet height incl. Euro-pallet [mm]:	2163
	Total gross weight of pallet [kg]:	approx. 312
Carton:	External dimensions L x W x H [mm]:	590 x 395 x 183
	Weight [g]:	532,0
	Material:	Corrugated board
	Quantity per carton [each]:	144
	Net weight of carton contents [g]:	5900
Inner bag:	Dimensions [mm]:	280 x 680 x 0.055
	Weight per inner bag [g]:	19,0
	Material:	MDPE
	Quantity of inner bags per carton:	3
	Inner bag closed:	Yes
	Closing:	Quick fastener
Others:	Description:	bag for coarse granulated salt
	Dimensions [mm]:	150 x 80
	Weight [g]:	2,0
	Quantity per carton:	1
	Material:	Propylene transparent bag, thickness: 35µm
Total packaging weight:	Carton + Inner bag + Others [g]:	591

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"/> Batch No.
	<input checked="" type="checkbox"/> EAN 128 (4031072000762)	<input type="checkbox"/> EC control No.
	<input checked="" type="checkbox"/> Shelf life	<input type="checkbox"/> Country of origin
Inner bag:	<input type="checkbox"/> Article number	<input type="checkbox"/> Others (if yes, what?):
	<input checked="" type="checkbox"/> Shelf life	<input type="checkbox"/> Batch No.
	<input type="checkbox"/> None	<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)		6 months	
Recommendation of shelf life of the ready baked product:		24 hours	<input checked="" type="checkbox"/> at room temperature
		Remark: -	
Type of Date:		At -18 ° C best before: dd.mm.yyyy	
Baking instruction	Thawing time	10-15 Min.	<input checked="" type="checkbox"/> at room temperature
	Steam	<input type="checkbox"/> lot of <input type="checkbox"/> little	<input checked="" type="checkbox"/> none
	Baking time (in pre-heated oven)	Ca. 12-14 Min.	
	Pre-heating temperature	Fan-assisted 160° C	Normal oven 170° C
	Baking temperature	Fan-assisted 160-170° C	Normal oven 170-180° C
	Slide	<input checked="" type="checkbox"/> open	<input type="checkbox"/> closed
			Remark: -
Miscellaneous	If desired, sprinkle the product after thawing with the added coarse granulated salt. The baking time depends on the favourite browning and the type of oven.		

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	
yeast	
margarine	palm fat, water, palm oil, emulsifiers (mono- and diglycerides of fatty acids (vegetable), lecithin (sunflower)), table salt, acid citric acid, natural flavours, flavour
baking agent	wheat flour, emulsifier mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (vegetable), wheat gluten, thickener guar gum, acidity regulators (calcium phosphates, diphosphates), wheat malt flour, dextrose (wheat), flour treatment agents (ascorbic acid, enzymes (amylases, xylanases))
iodised salt	
acidity regulator	sodium hydroxide
decoration: coarse granulated salt	

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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Alcohol contained (e.g. as carrier) <input type="checkbox"/> Yes <input checked="" 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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Is it from a sustainable palm oil-production? <input type="checkbox"/> Yes, method / certification: <input checked="" 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
acid	citric acid	E330	
acidity regulator	calcium phosphates	E341	
acidity regulator	diphosphates	E450	
acidity regulator	sodium hydroxide	E524	
emulsifier	lecithin	E322	sunflower
emulsifier	mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	E472e	vegetable
emulsifier	mono- and diglycerides of fatty acids	E471	vegetable
flour treatment agent	ascorbic acid	E300	
flour treatment agent	enzymes (amylases, xylanases)	-	
thickener	guar gum	E412	

Product specification

4.3 Declaration of ingredients (identical with the label)

Ingredients:
<p>WHEAT FLOUR, water, yeast, margarine (palm fat, water, palm oil, emulsifiers (lecithin, mono- and diglycerides of fatty acids), table salt, acid citric acid, flavours), baking agent (WHEAT FLOUR, emulsifier mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, WHEAT GLUTEN, thickener guar gum, acidity regulators (diphosphates, calcium phosphates), WHEAT MALT FLOUR, dextrose, flour treatment agents (ascorbic acid, enzymes (amylases, xylanases))), iodised salt, acidity regulator sodium hydroxide. Decoration: coarse granulated salt.</p> <p>The product may contain traces of egg, milk, soya.</p>

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 ³			Type, exact designation (e.g. wheat flour, whole milk etc.)
	Alba List* ¹	EU regulation* ²	?	Yes	No	
Cow milk, milk and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Lactose and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Chicken's eggs, eggs and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
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 malt 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanuts and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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:	950 kJ	*Energy:	1118 kJ
*Energy:	227 kcal	*Energy:	267 kcal
*Fat:	2,3 g	*Fat:	2,7 g
of which	*saturates: 1,0 g	of which	*saturates: 1,1 g
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:	44,7 g	*Carbohydrate:	52,6 g
of which:	*sugars: 0,6 g	of which	*sugars: 0,7 g
	polyols:		polyols:
	starch:		starch:
Fibre:	2,9 g	Fibre:	3,4 g
*Protein:	6,8 g	*Protein:	8,0 g
*Salt:	1,6 g	*Salt:	1,9 g

*mandatory disclosures

Values have been calculated: Basis: Nutritional information acc. to the specification of the raw materials

Values have been determined by analysis: Basis:

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

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	40	50	39
Length	mm	90	100	80
Width	mm	75	85	65
Height	mm	17	22	12

Parameter	Unit of measure	Weight	Estimated baking loss
TS product weight after finishing according to baking instruction	g	Ca. 30*	Ca. 25%

*Guideline

This statement is depending on the initial value (legal tolerances) of the individual and technical feasibilities at the point in time of production.

Coarse granulated salt:

Parameter	Unit of measure	Weight	Upper limit value	Lower limit value
Weight per bag	g	140	143	138

8.2 Microbiological parameters of Backwaren

Parameter	Unit	Backwaren deepfrozen (dough: RD and PP)	
		target value	upper limit
Aerobic mesophilic colony count	cfu/g	-	-
Coagulase positive staphylococcus	cfu/g	100	1000
presumed Bacillus Cereus	cfu/g	100	1000
E. Coli	cfu/g	100	1000
Mould	cfu/g	10000	-
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 checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
If yes, does the product contain < 2g artificial trans fatty acids per 100g fat?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
	Quantity	< 1g

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 currant 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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Date: 05.01.2017

