

## Ham & Cheese Croissant Snack

### 1 General information

Article number	408
Designation in accordance with food stuff laws FIC	Butter croissant with cooked ham and cheese, pre-proved dough piece, 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: 30.06.2022

### 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	Straight butter croissant with reformed cooked ham with seasoning brine and cheese, pre-proved dough piece, deep-frozen, 64 pieces, each 90g
Intended use	Convenience product to bake
Target group	Adults and children without any restriction

Product specification

Physical features	Product description (RD, PP, PB)
Appearance / colour	Ivory coloured, straight butter croissant dough piece, decorated with cheese, inside pale filling with cubes of cooked ham and cheese
Smell	Typical, of fresh butter croissant dough, slightly of cheese, without any off-odour
Foreign bodies	None

Physical features	Description - thawed product prepared according to thawing instructions (TS)
Appearance / consistency	Golden yellow until brown straight butter croissant, melted cheese as decoration, inside creamy pale filling with cubes of cooked ham and hearty cheese, airy dough
Smell	Typical, of fresh butter croissant, cooked ham and cheese, without any off-odour
Taste	Typical, of fresh butter croissant, cooked ham and cheese, 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

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3.3 Packaging data and dimensions

Pallet:	Cartons per pallet:	64
	Layers per pallet:	8
	Carton per layer:	8
	Pallet height incl. Euro-pallet [mm]:	1798
	Total gross weight of pallet [kg]:	approx. 422
Carton:	External dimensions L x W x H [mm]:	393 x 298 x 206
	Weight [g]:	404.0
	Material:	Corrugated cardboard
	Quantity per carton [each]:	64
	Net weight of carton contents [g]:	5760
Inner bag:	Dimensions [mm]:	680 x 450
	Weight per inner bag [g]:	17.5
	Material:	HDPE
	Quantity of inner bags per carton:	2
	Inner bag closed:	Yes
	Closing:	heat-sealed
Additional Information:	Individually wrapped?:	0
Total packaging weight:	Carton + Inner bag + Additional Information [g]:	439

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 (4031072004081) <input checked="" type="checkbox"/> Shelf life	<input checked="" type="checkbox"/> Batch No. <input checked="" type="checkbox"/> EC control No. <input checked="" type="checkbox"/> Country of origin <input type="checkbox"/> Others (if yes, what?):
Inner bag:	<input checked="" type="checkbox"/> Article number <input checked="" type="checkbox"/> Shelf life <input type="checkbox"/> None	<input checked="" type="checkbox"/> Batch No. <input type="checkbox"/> Others (if yes, what?): Production order number

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:	3 hours	<input checked="" type="checkbox"/> at 7 °C	
	Remark: -		
Type of Date:	At -18 ° C best before: dd.mm.yyyy		
Baking instruction	Thawing time	-	
	Steam	<input checked="" type="checkbox"/> lot of	<input type="checkbox"/> little <input type="checkbox"/> none
	Baking time (in pre-heated oven)	Ca. 22-24 Min.	
	Pre-heating temperature	Fan-assisted	Normal over 150-170 °C
	Baking temperature	Fan-assisted	Normal over 165-175 °C
	Slide	<input type="checkbox"/> open	<input checked="" type="checkbox"/> closed
	Remark: We recommend to open the slide after 12 minutes of baking.		
Miscellaneous	Bake with baking paper on baking trays. The baking time depends on the favourite browning and/or 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	
butter	
ham	pork, salt, glucose syrup (Mais), antioxidant sodium ascorbate, dextrose, onions, garlic, spice extracts, preservative sodium nitrite, smoke
Grated semi-hard cheese	
yeast	
sugar	
salt	
wheat gluten	
pasteurised whole egg	free-range hens
whole egg powder	barn eggs
wheat malt flour	
whole milk powder	
sweet whey powder	
emulsifiers	lecithin (vegetable), soya lecithin
starch	potato
egg white powder	barn eggs
natural flavouring	
spices	
thickener	thickeners (guar gum, guar gum)
wheat starch	
thickener	thickeners (guar gum, guar gum)
flour treatment agents	ascorbic acid, enzymes (amylases, hemicellulases)

4.1.1 Further Ingredients

Ingredient	Contained Yes / No	If yes,
Rennet	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" 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
antioxidant	sodium ascorbate	E301	
emulsifier	lecithin	E322	vegetable
emulsifier	soya lecithin	E322 (soya)	
flour treatment agent	ascorbic acid	E300	
flour treatment agent	enzymes (amylases, hemicellulases)	-	
preservative	sodium nitrite	E250	
thickener	guar gum	E412	

4.3 Declaration of ingredients (identical with the label)

Ingredients:
<p>WHEAT flour, water, 14% butter (MILK), 7% ham (pork, salt, glucose syrup, antioxidant sodium ascorbate, dextrose, onions, garlic, spice extracts, preservative sodium nitrite, smoke), 6% grated semi-hard cheese (MILK), yeast, sugar, salt, WHEAT GLUTEN, pasteurised whole EGG, whole EGG powder, WHEAT malt flour, whole MILK powder, sweet whey powder (MILK), emulsifiers (lecithin, SOYA lecithin), starch, EGG white powder, natural flavouring, spices, thickener guar gum, WHEAT starch, flour treatment agents (ascorbic acid, enzymes (amylases, hemicellulases)).</p> <p>The product may contain traces of nuts, sesame seeds.</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 checked="" type="checkbox"/>	<input type="checkbox"/>	E250
Antioxidant	<input checked="" type="checkbox"/>	<input type="checkbox"/>	E301
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"/>	butter, semi-hard cheese, sweet whey powder, whole milk powder
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	butter, semi-hard cheese, sweet whey powder, whole milk powder
Chicken's eggs, eggs and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	egg white powder, pasteurised whole egg, whole egg powder
Soya protein, soya beans, soya lecithin and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	soya lecithin
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, wheat starch
Beef	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pork	X		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pork
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 checked="" type="checkbox"/>	<input type="checkbox"/>	guar gum
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 checked="" type="checkbox"/> Others: If so, which? EC certification for meat processing companies	

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:	1236 kJ	*Energy:	1343 kJ
*Energy:	295 kcal	*Energy:	321 kcal
*Fat:	14.4 g	*Fat:	15.6 g
of which	*saturates: 8.8 g	of which	*saturates: 9.6 g
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:	32.1 g	*Carbohydrate:	34.9 g
of which:	*sugars: 2.3 g	of which	*sugars: 2.5 g
	polyols:		polyols:
	starch:		starch:
Fibre:	1.7 g	Fibre:	1.9 g
*Protein:	8.5 g	*Protein:	9.2 g
*Salt:	1.2 g	*Salt:	1.3 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?  Yes  No  
Halal - If so, please add the current certificate.

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	90	not defined	86
Length	mm	140	150	130
Width	mm	64	74	54
Height	mm	38	41	35

Parameter	Unit of measure	Weight	Estimated baking loss
TS product weight after finishing according to baking instruction	g	Ca. 83*	Ca. 8%

\*Guideline

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

8.2 Microbiological parameters of pastries

Parameter	Unit	pastries 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 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 k.A.

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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State: 06.06.2023