Product specification



Assortiment de bûchettes du fournil

1 General Information:	
Article number	29481
Designation in accordance with food stuff laws FIC	Small breads , pre-baked, frozen
Production land	Luxembourg
Customs Code	19059030
EAN Number	03604380294812

▼ Vegan

X Vegetarian

Replaces specification of: 27.08.2015

2 Brand Logo



3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

Conve	enience grade
	RD Product (raw dough/unproved)
	PP Product (pre-proved)
×	PB Product (pre-baked)
	TS Product (ready baked)
	Other
	Chill
×	deep-frozen
	Ambient temperature



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3.2 Product handling

Transport and storage condit	-18°C			
	Do not refreeze after thawing!			
Shelf-life from production da	15 months			
(Under proper storage condition	ions)			
Recommended of shelf life of the ready baked product:				
		Remark:	•	
Preparation instruction	Thawing / Defrosting time	10-15 min	≭ at	4 °C
	Baking time (in pre-heated oven)	7-8 min		
Preheat temperature		Normal oven 20		
	Normal oven		180 - 190°C	

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	40	48	36
Length	mm	130	145	115
Width	mm	44	52	37
Height	mm	32	40	25

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3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	90	
	Layers per pallet:	10	
	Carton per layer:	9	
	Pallet height incl. Euro-pallet [mm]:	1940	
	Total gross weight of pallet [kg]:	approx. 241	
	Pallet Type:	Euro	
Carton:	External dimensions L x W x H [mm]:	398 x 266 x 179	
	Weight [g]:	295,0	
	Quantity per carton [each]:	60	
	Net weight of carton contents [g]:	2400	
Inner bag:	Dimensions [mm]:	370 x 360	
	Weight per inner bag [g]:	16,0	
	Material:	LDPE	
	Quantity of inner bags per carton:	3	
	Inner bag closed:	Yes	
	Closing:	heat-sealed	
Additional Information:	Individually wrapped?:	0	

Others

No data available.

4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:

Sunflower bûchette (WHEAT flour, water, 9% sunflower seeds, RYE flour, OAT groats, linseeds, WHEAT FLAKE, RYE groats, dextrose, iodised salt, WHEAT BRAN, yeast, WHEAT GLUTEN, WHEAT malt flour, emulsifier E472e, stabiliser E412, acidity regulator E170, rapeseed oil, flour treatment agent E300), Bran bûchette (WHEAT flour, water, RYE flour, 2,0% WHEAT BRAN, iodised salt, yeast, dextrose, WHEAT malt flour, emulsifier E472e, stabiliser E412, acidity regulator E170, rapeseed oil, flour treatment agent E300), Multigrain bûchette (WHEAT flour, water, WHEAT malt flour, OAT groats, SOY groats, WHEAT GLUTEN, iodised salt, yeast, linseeds, RYE flour, sunflower seeds, WHEAT FLAKE, RYE groats, dextrose, WHEAT BRAN, roasted BARLEY malt flour, roasted WHEAT malt flour, thickener E412, rapeseed oil, flour treatment agent E300, emulsifier E472e, stabiliser E412, acidity regulator E170).

The product may contain traces of egg, milk, nuts, sesame seeds.

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4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,		
Alcohol	Does this product contains alcohol / alcohol that does not need to be declared?			
	☐ Yes 🗷 No	If so, which percentage of vol.%?		
Vegetable fat	Yes No	<1		
Milk fats	☐ Yes 🗷 No			
Wheat flour	Yes No	67		
Lactose	☐ Yes 🗷 No			
Raw materials of animal origin	☐ Yes 🗷 No			
Pork derivative	☐ Yes 🗷 No			
Salt	Yes No	1,6		
Palm oil	☐ Yes 🗷 No			

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4.3 Declaration of Allergens

Use of ingredients with allergic potential

Category	Identification according to:	Used in the product		oduct	Type, exact description (as wheat flour, milk, etc.)
Category	Guideline EU	may contain	Yes	No	, , , , , , , , , , , , , , , , , , , ,
Cow's milk protein, milk and products made therefrom	х	×			May contain traces
Chickenegg, eggs and products made therefrom	Х	×			May contain traces
soyprotein, soybeans, soylecithins and products made therefrom	х		×		soy groats
Gluten (I.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom	X		×		oat groats, pre-gelatinised wheat flour, pre-gelatinsed rye flour, roasted barley malt flour, roasted wheat malt flour, rye flour, rye groats, wheat bran, wheat flake, wheat flour, wheat gluten, wheat malt flour
Fish and products made therefrom	Х			×	
Crustaceans and products made therefrom	Х			×	
Molluscs and products made therefrom	Х			×	
Nuts Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it	X	×			May contain traces
Peanut and products made therefrom	Х			×	
Sesame seeds and products made therefrom	Х	×			May contain traces
Sulphite (E 220 to E 228) The content of which exceeds 10 mg / kg or 10 ml / I and products made therefrom	X			×	
Celery and products made therefrom	Х			×	
Lupines and products made therefrom	Х			×	
Mustard and products made therefrom	Х			×	

Product specification



5 Nutritional information

According to regulations EC 1169/2011

Nutritional values per 100g		
Energy:		1100 kJ
		261 kcal
Fat:		4.1 g
of which	saturates	0.8 g
Carbohydrate:		44.8 g
of which	sugars:	2.3 g
Protein:		9.0 g
Salt:		1.6 g

6 Irradiation / Trans fatty acids					
Has the end product been treated with ionising radiation?	☐ Yes	⋉ No			
Does the end product contain additives that have been treated with ionising radiation?	☐ Yes	⋉ 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?	☐ Yes	▼ No			
Does the product contain GMO ingredients?	☐ Yes	× No			

8 Customer Label

Coup &		3x20 ASS 3x20 FO		DE BÛCHETT HETTE ROLL		OURNIL 4 FMENT 40	0g /	2948	31
(E 412), correcteur d'acidité (E 1 d'acidité (E 170) huile de cotza,	(70), huile de coiza, agent de t agent de traitement de la farin ssé, dextrose, farine de mait d	raitement de la farine (E 300). e (E 300). Bûchette multicéréa	Bûchette au son : farine de BLE, les : farine de BLE, eau, farine de	edé, levure, flocons de BLE, SEIGL eau, farine de SEIGLE, son de BLI mait de BLE, gruaux d'AVOINE, S elssissant (E 412), émulsifiant (E 47	E (2%), sel iodé, levure, OJA concassé, GLUTE	dextrose, émulsifiant (E 4' IN de BLE, graines de lin,	72e), farine de mait sel iodé, farine de 1	de BLE, stabilisant (E a SEIGLE, levure, graines	412), correcteur de tournesol,
(E 170), rapeseed oil, flour treati Multigrain büshette: WHEAT flo bran, fflickener (E 412), emulsifi Conseil d'utilisation: Décongelle How to prepare the product. The	ng agent (E 300). <u>Bran büche</u> ur, water, WHEAT malt flour, C er (E 4720). stabilizer (E 412), r les produits 10 à 15 minutes aw products 10 to 15 minutes	to: WHEAT flour, water, RYE DAT grits, SOY groats, WHEA' flour treating agent (E 300), ra- entre 0 et 4°C. Préchauffer le between 0 and 4°C. Preheat o	flour, WHEAT bran (2%), iodized F GLUTEN, linseed, iodized salt, speseed oil, acidity regulator (E.1' flour a 200°C, Cuire 7 à 8 minute	ices, coarse RYE grains, destrose, sait, yeast, destrose, emaistier (E - RYE flour, yeast, sunflower grains, l 70). May contain : nuts, milk, eggs. i s à 180 - 190°C (avec buse, oura fe tt 180 - 190°C (with steam, damper	72e), WHEAT mait flou WHEAT flakes, coarse I sesame. ermé), Querir Foura 3 à :	r, stabilizer (E 412), acidity RYE grains, dextrose, roas 5 minutes avant la fin de la	regulator (E 170), ted BARLEY malt	rapeseed oil, flour treati	ing agent (E 300).
1				Dont Acides Gras Saturée (g) / of which Saturates (g)	Glucides (g) / Carbohydrate (g)	Dont Sucres (g) / of which Sugars (g)	Protéines (g) / Protein (g)	Sel (g) / Salt (g)	
	1100	261	4,1	0,8	44,8	2,3	9	1,6	
A consommer de préférence	avant le / Best before :	A conserver à -18 °C / Sto	ore at -18 °C NE	JAMAIS RECONGELE	R UN PRODUIT	DÉCONGELÉ / D	ON'T REFR	EZE ONCE DE	FROSTED
21/05/2 Date de fabrication / Produ 26.02.2019	action date :					Poids Net w		2,400) kg
20.02.2019			9481 2 (15) 200521 (10) 16 avenue Joseph Paxton - F	L9057 (91) 0437000000 errières en Brie - 77614 MARNE	LA VALLEE CEDE	Fabriqué au (3 Made in Lux	Luxembourg / sembourg	Lot N° / Batch N	vo.: L9057