Chocolate flavour filled donuts

## 1 General Information:

| Article number | 22074 |
| :--- | :--- |
| Designation in accordance with <br> food stuff laws FIC | D onuts filled with chocolate flavour, coated with cocoa, baked frozen |
| Production land | France |
| Customs Code | 19053205 |
| EAN Number | 03604380220743 |

$\square \quad$ Vegan
区 Vegetarian
$\square \quad$ New specification
x Replaces specification of:
19.09.2017

First shelf life concerns:

## 2 Brand Logo



## 3 Product description

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

| Convenience grade |  |
| :--- | :--- |
| $\square$ | RD Product (raw dough/unproved) |
| $\square$ | PP Product (pre-proved) |
| $\square$ | PB Product (pre-baked) |
| $\boxed{\text { P }}$ | TS Product (ready baked) |
| $\square$ | Other |
| $\square$ | Chill |
| $\square$ | deep-frozen |
| $\square$ | Ambient temperature |



## Coup de pates S.A.S.

Product specification

### 3.2 Product handling

| Transport and storage conditions: |  | $-18^{\circ} \mathrm{C}$ <br> 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: |  | 72,0 hours | $\boldsymbol{x}$ at | $4^{\circ} \mathrm{C}$ |
|  |  | Remark: |  |  |
| Thawing instruction: | Thawing / D efrosting time | 1h | 区at | $4^{\circ} \mathrm{C}$ |

### 3.3 Physical and chemical parameters

| Parameter | U nit of measure | Target value | Upper limit value | Lower limit value |
| :--- | :---: | :---: | :---: | :---: |
| W eight per piece | g | 74 | 78 | 70 |
| H eight | mm | 33 | 37 | 31 |
| D iameter | mm | 90 | 95 | 88 |

## Coup de pates S.A.S.

Product specification

### 3.4 Packaging and Dimensions

| Pallet: | Cartons per pallet: | 96 |
| :---: | :---: | :---: |
|  | Layers per pallet: | 12 |
|  | Carton per layer: | 8 |
|  | Pallet height incl. Euro-pallet [mm]: | 1794 |
|  | Total gross weight of pallet [kg]: | approx. 311 |
|  | Pallet Type: | EUR |
| Carton: | External dimensions L x W x H [mm]: | $400 \times 300 \times 137$ |
|  | W eight [g]: | 282,0 |
|  | Q uantity per carton [each]: | 36 |
|  | N et weight of carton contents [g]: | 2664 |
| Inner bag: | Dimensions [mm]: | $1510 \times 610$ |
|  | W eight per inner bag [g]: | 28,0 |
|  | M aterial: | HDPE |
|  | Q uantity of inner bags per carton: | 1 |
|  | Inner bag closed: | No |
| Packed product: | M odified atmosphere: | 0 |
|  | Suitable for cooking, without harmful effect on the product or health: | 0 |
|  | Suitable for microwave, no harmful effect on product and health: | 0 |
| Separating layer: | Dimensions [mm]: | $290 \times 365$ |
|  | W eight per separating layer [g]: | 6,0 |
|  | Q uantity of separating layers per carton: | 2 |
|  | M aterial: | wax paper |
| Additional Information: | Individually wrapped?: | 0 |

## 0 thers

No data available.

## 4 Composition

### 4.1 Declaration of ingredients (identical with the label)

## Ingredients:

68\% Dough (W HEAT flour, water, vegetable oil palm, sugar, margarine (vegetable fats and oils (palm, rapeseed), water, lemon juice), yeast, salt, emulsifiers (E471, E481, E472e), WHEAT GLUTEN, raising agents (E450, E500), dextrose, stabiliser E412, whey powder (MILK), LACTO SE, flour treatment agent E300), $20 \%$ chocolate Filling (sugar, vegetable oil sunflower, low fat cocoa powder 1,2\%, skimmed MILK powder, chocolate 0,8\%, emulsifier E322), 12\% cocoa coating (sugar, vegetable fats (palm, palm kernel), fat reduced cocoa powder 1.2\%, vegetable fats and oils (kernel palm, palm, coconut), emulsifier E322).
The product may contain traces of nuts.

### 4.2 Further ingredients



## Coup de pates S．A．S．

Product specification

SERVING INSPIRATION

## 4．3 Declaration of Allergens

U se of ingredients with allergic potential

| Category | Identification | U sed 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 | $\square$ | 区 | $\square$ | lactose，skimmed milk powder， sweet whey powder |
| Chickenegg，eggs and products made therefrom | X | $\square$ | $\square$ | 区 |  |
| soyprotein，soybeans，soylecithins and products made therefrom | x | $\square$ | $\square$ | 区 |  |
| Gluten <br> （I．e．，wheat（such as spelled and Khorasan wheat），rye，barley，oats or hybrid stems thereof）and products made therefrom | X | $\square$ | 区 | $\square$ | wheat flour，wheat gluten |
| Fish <br> and products made therefrom | X | $\square$ | $\square$ | 区 |  |
| Crustaceans and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Molluscs and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Nuts <br> Such as almond，queensland，hazel， pecan，para－，macadamia，cashew nut， walnut，pistachio and products made from it | X | 囚 | $\square$ | $\square$ | M ay contain traces |
| Peanut and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Sesame seeds and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Sulphite（E 220 to E 228） <br> The content of which exceeds 10 mg ／ kg or $10 \mathrm{ml} / \mathrm{l}$ and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Celery and products made therefrom | X | $\square$ | $\square$ | 区 |  |
| Lupines and products made therefrom | X | $\square$ | $\square$ | 囚 |  |
| Mustard and products made therefrom | X | $\square$ | $\square$ | 区 |  |

Coup de pates S.A.S.
Product specification

## 5 Nutritional information

## According to regulations EC 1169/2011

| N utritional values per <br> 100g |  |
| :--- | ---: |
| Energy: | $\mathbf{1 8 0 2 ~ \mathbf { ~ k ~ }}$ |
|  | $\mathbf{4 3 1} \mathbf{~ k c a l}$ |
| Fat: | $\mathbf{2 3 . 0} \mathbf{~ g}$ |
| of which | 11.0 g |
| C arbohydrate: | $\mathbf{4 9 . 0} \mathbf{~ g}$ |
| of which | 22.0 g |
| Fiber: | $\mathbf{2 . 4} \mathbf{~ g}$ |
| Protein: | $\mathbf{5 . 0} \mathbf{~ g}$ |
| Salt: | $\mathbf{0 . 8} \mathbf{~ g}$ |

## 6 Irradiation / Trans fatty acids

| Has the end product been treated with ionising radiation? | $\square$ Yes | No |
| :--- | :--- | :--- |
| D oes the end product contain additives that have been treated with ionising <br> radiation? | $\square$ Yes | No |
| D oes the product contain any artificial trans fatty acids? | Yes, < 2g |  |
| applicable value | 1.12 |  |

## 7 Further ingredient query

| Has the end product been treated with nanotechnologie? | $\square$ Yes | No |
| :--- | :--- | :--- |
| D oes the product contain GMO ingredients? | $\square$ Yes | N No |

## 8 Customer Label



