

Berliner with marzipan

1 General information

| | |
|--|---|
| Article number | 840337 |
| Designation in accordance with food stuff laws FIC | Round deep-fried yeast pastry with 16% marzipan filling cream, ready-baked, 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: 22.07.2021

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 | Round deep-fried yeast pastry with marzipan filling, covered with fondant and sprinkled with chopped almonds with marzipan filling, covered with fondant and sprinkled with chopped almonds, ready-baked, deep-frozen, 48 pieces à 85 g |
| Intended use | convenience product to thaw |
| Target group | Adults and children without restrictions |

| Physical features | Description - thawed product prepared according to thawing instructions (TS) |
|--------------------------|--|
| Appearance / consistency | Round deep-fried yeast pastry with marzipan filling, covered with fondant and sprinkled with chopped almonds |
| Smell | Typical, of deep-fried yeast pastry, no off odour |
| Taste | Typical, of deep-fried yeast pastry, marzipan, no 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: | 48 |
| | Layers per pallet: | 6 |
| | Carton per layer: | 8 |
| | Pallet height incl. Euro-pallet [mm]: | 1722 |
| | Total gross weight of pallet [kg]: | approx. 244 |
| Carton: | External dimensions L x W x H [mm]: | 401 x 296 x 262 |
| | Weight [g]: | 327.0 |
| | Quantity per carton [each]: | 48 |
| | Net weight of carton contents [g]: | 4080 |
| Inner bag: | Dimensions [mm]: | 560 x 810 x 0.02 |
| | Weight per inner bag [g]: | 22.0 |
| | Quantity of inner bags per carton: | 1 |
| | Inner bag closed: | No |
| Tray: | Dimensions [mm]: | 380 x 280 |
| | Weight per tray [g]: | 4.0 |
| | Quantity of trays per carton: | 4 |
| Others: | Dimensions [mm]: | 385 x 285 |
| | Weight [g]: | 4.5 |
| | Quantity per carton: | 4 |
| Additional Information: | Individually wrapped?: | 0 |
| Total packaging weight: | Carton + Inner bag + Tray + Others + Additional Information [g]: | 383 |

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 (4031072403372) | <input type="checkbox"/> EC control No. |
| | <input checked="" type="checkbox"/> Shelf life | <input checked="" 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"/> None | |

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 7 °C |
| | | Remark: | |
| Type of Date: | | At -18 ° C best before: dd.mm.yyyy | |
| Thawing instruction: | Defrosting time | 60-120 min | <input checked="" type="checkbox"/> at room temperature |

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 | |
| sugar | |
| water | |
| pasteurised whole egg | barn egg |
| almonds | |
| palm fat | vegetable fats palm |
| glucose syrup | maize |
| yeast | |
| sweet whey powder | |
| apricots | |
| wheat gluten | |
| invert sugar syrup | |
| iodised salt | salt, potassium iodate |
| emulsifiers | mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (vegetable), mono- and diglycerides of fatty acids (palm) |
| egg white powder | barn eggs |
| flour treatment agents | flour treatment agents (L-cysteine, ascorbic acid, enzymes (amylases, glucoamylases, xylanases)) |
| acid | citric acid |
| gelling agent | pectins |
| flavouring | |

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 checked="" 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 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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No If so, which percentage of vol.%? k.A. | |

4.2 Additives and ancillary materials used

| Class designation | Name | E-number | Status / biological source |
|-----------------------|--|----------|----------------------------|
| acid | citric acid | E330 | |
| emulsifier | mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids | E472e | vegetable |
| emulsifier | mono- and diglycerides of fatty acids | E471 | palm |
| flour treatment agent | ascorbic acid | E300 | |
| flour treatment agent | enzymes (amylases, glucoamylases, xylanases) | - | |
| flour treatment agent | L-cysteine | E920 | |
| gelling agent | pectins | E440 | |

4.3 Declaration of ingredients (identical with the label)

Ingredients:

WHEAT flour, sugar, water, pasteurised whole EGG, 8% ALMONDS, palm fat, glucose syrup, yeast, sweet whey powder (MILK), apricots, WHEAT GLUTEN, invert sugar syrup, iodised salt (salt, potassium iodate), emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), EGG white powder, flour treatment agents (ascorbic acid, L-cysteine, enzymes (amylases, glucoamylases, xylanases)), acid citric acid, gelling agent pectins, flavouring.

The product may contain traces of other kind of nuts, sesame seeds, soya.

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 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 checked="" type="checkbox"/> | <input type="checkbox"/> | egg white powder, pasteurised whole egg |
| 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 |
| 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"/> | glucose syrup |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | almonds |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | May contain traces |
| 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: | 1521 kJ | *Energy: | 1521 kJ |
| *Energy: | 361 kcal | *Energy: | 361 kcal |
| *Fat: | 12.2 g | *Fat: | 12.2 g |
| of which *saturates: | 4.8 g | of which *saturates: | 4.8 g |
| mono-unsaturates: | | mono-unsaturates: | |
| poly-unsaturates: | | poly-unsaturates: | |
| *Carbohydrate: | 54.9 g | *Carbohydrate: | 54.9 g |
| of which *sugars: | 34.5 g | of which *sugars: | 34.5 g |
| polyols: | | polyols: | |
| starch: | | starch: | |
| Fibre: | 1.6 g | Fibre: | 1.6 g |
| *Protein: | 7.1 g | *Protein: | 7.1 g |
| *Salt: | 0.5 g | *Salt: | 0.5 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 | 85 | 110 | 81 |
| Height | mm | 55 | 60 | 45 |
| Diameter | mm | 95 | 100 | 90 |

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.

Electronically generated document - valid without signature!

State: **03.08.2022**