

Cinnamon swirl

1 General information

Article number	836141
Designation in accordance with food stuff laws FIC	Yeast pastry with 1% cinnamon, ready baked, deep-frozen.
Country of production	Denmark
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- New specification
 Replacement for specification of:

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	Whirl shaped cinnamon bun, ready baked, deep-frozen, 84 pieces, each 70 g
Intended use	convenience product to thaw
Target group	adult and children without any restriction

Physical features	Description - thawed product prepared according to thawing instructions (TS)
Appearance / consistency	Ivory-coloured dough, whirl-shaped with brown filling
Smell	Typical, of sweet and fresh dough, without any off-odour
Taste	Typical, of sweet and spicy, without any off-odour
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:	36
	Layers per pallet:	6
	Carton per layer:	6
	Pallet height incl. Euro-pallet [mm]:	1884
	Total gross weight of pallet [kg]:	approx. 578
Carton:	External dimensions L x W x H [mm]:	595 x 261 x 289
	Weight [g]:	500.0
	Material:	Cardboard
	Quantity per carton [each]:	84
	Net weight of carton contents [g]:	5880
Inner bag:	Dimensions [mm]:	360 x 400
	Weight per inner bag [g]:	33.0
	Material:	LDPE
	Quantity of inner bags per carton:	6
	Inner bag closed:	Yes
	Closing:	heat seal
Additional Information:	Individually wrapped?:	0
Total packaging weight:	Carton + Inner bag + Additional Information [g]:	698

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 (4031072361412) <input checked="" type="checkbox"/> Shelf life	<input checked="" type="checkbox"/> Batch No. <input type="checkbox"/> EC control No. <input checked="" type="checkbox"/> Country of origin <input type="checkbox"/> Others (if yes, what?):
Inner bag:	<input type="checkbox"/> Article number <input type="checkbox"/> Shelf life <input checked="" type="checkbox"/> None	<input type="checkbox"/> Batch No. <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)	18 months		
Recommendation of shelf life of the ready baked product:	48 hours	<input checked="" type="checkbox"/> at 20°C	
	Remark:		
Type of Date:	At -18 ° C best before: dd.mm.yyyy		
Thawing instruction:	Defrosting time	180 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	wheat flour, flour treatment agent ascorbic acid
Vegetable margarine	palm oil, rapeseed oil, water, coconut oil, salt, emulsifier mono- and diglycerides of fatty acids, acidity regulator citric acid, natural flavouring, Vitamin A
water	
sugar	
glucose syrup	wheat, maize
decoration sugar	sugar, vegetable fat fully hydrogenated rapeseed
yeast	
custard powder	sugar, modified starch acetylated distarch phosphate (potato), whey powder, skimmed milk powder, coconut oil, stabilisers (diphosphates, calcium sulphate, sodium alginate), glucose syrup (maize), colouring carotene, milk protein, acidity regulator calcium acetate, natural vanilla flavouring, natural flavouring
glaze	water, pea protein, potato protein, bean protein, sunflower oil, dextrose (maize, wheat), maltodextrin (maize), starch (maize)
cinnamon	
modified starch	acetylated distarch phosphate (potato)
baking agent	wheat flour, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), stabiliser guar gum, dextrose (wheat, maize), flour treatment agents (ascorbic acid, enzymes (amylases, xylanases)), anti-caking agent calcium carbonate
salt	salt, anti-caking agent sodium ferrocyanide, acidity regulator sodium carbonates

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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Country of origin: Indonesia Type of cinnamon: Cassia Quantity of cinnamon per piece: 0,72 g Quantity of coumarin per piece: 28,79 mg
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
acidity regulator	calcium acetate	E263	
acidity regulator	citric acid	E330	
acidity regulator	sodium carbonates	E500	in the ready baked product technologically inactive
anti-caking agent	calcium carbonate	E170	in the ready baked product technologically inactive
anti-caking agent	sodium ferrocyanide	E535	in the ready baked product technologically inactive
colouring	carotene	E160a	
emulsifier	mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	E472e	
emulsifier	mono- and diglycerides of fatty acids	E471	
flour treatment agent	ascorbic acid	E300	
flour treatment agent	enzymes (amylases, xylanases)	-	in the ready baked product technologically inactive
modified starch	acetylated distarch phosphate	E1414	potato
stabiliser	calcium sulphate	E516	in the ready baked product technologically inactive
stabiliser	diphosphates	E450	in the ready baked product technologically inactive
stabiliser	guar gum	E412	
stabiliser	sodium alginate	E401	

4.3 Declaration of ingredients (identical with the label)

Ingredients:
<p>WHEAT flour, margarine (palm oil, rapeseed oil, water, coconut oil, salt, emulsifier mono- and diglycerides of fatty acids, acidity regulator citric acid, natural flavouring, Vitamin A), water, sugar, glucose syrup, decoration sugar (sugar, vegetable fat fully hydrogenated rapeseed), yeast, custard powder (sugar, modified starch, whey powder (MILK), skimmed MILK powder, coconut oil, stabiliser sodium alginate, glucose syrup, colouring carotene, MILK protein, acidity regulator calcium acetate, natural vanilla flavouring, natural flavouring), pea protein, potato protein, bean protein, sunflower oil, dextrose, maltodextrin, starch, 1,0% cinnamon, modified starch, emulsifiers (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids), stabiliser guar gum, flour treatment agent ascorbic acid, salt.</p>

Product specification

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 checked="" type="checkbox"/>	<input type="checkbox"/>	E160a
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"/>	milk fat, milk protein, sweet whey powder
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	lactose, milk fat, milk protein, sweet whey powder
Chicken's eggs, eggs and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soya protein, soya beans, soya lecithin and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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
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"/>	acetylated distarch adipate
Cocoa	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Legumes	X		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	bean protein, pea protein
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 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? FSSC			

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:	1591 kJ	*Energy:	1591 kJ
*Energy:	380 kcal	*Energy:	380 kcal
*Fat:	17.0 g	*Fat:	17.0 g
of which	*saturates: 8.3 g	of which	*saturates: 8.3 g
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:	51.0 g	*Carbohydrate:	51.0 g
of which:	*sugars: 21.0 g	of which	*sugars: 21.0 g
	polyols:		polyols:
	starch:		starch:
Fibre:	2.0 g	Fibre:	2.0 g
*Protein:	5.4 g	*Protein:	5.4 g
*Salt:	0.7 g	*Salt:	0.7 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	80	82	71
Height	mm	28	45	28
Diameter	mm	77	98	77

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

Product specification

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	<input type="checkbox"/> No
	Quantity	

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: 14.07.2020