

Poppy seed crumble cake

1 General information

Article number	2931
Designation in accordance with food stuff laws FIC	Curd cheese dough with 62% poppy seeds filling and 16% crumbles, 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: 21.11.2013

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	Rectangular curd cheese dough with poppy seeds and cumbles, ready-baked, deep-frozen, 32 pieces, 193g each
Intended use	Convenience product to thaw
Target group	Adults and children without any restriction

Physical features	Description - thawed product prepared according to thawing instructions (TS)
Appearance / consistency	Rectangular golden brown baked pastry with poppy seeds and golden brown crumbles, pale brown dough, crispy crumbles
Smell	Typical, of poppy seeds, without any off-odour
Taste	Typical, of pastry and poppy seeds, sweet, 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:	144
	Layers per pallet:	18
	Carton per layer:	8
	Pallet height incl. Euro-pallet [mm]:	2112
	Total gross weight of pallet [kg]:	approx. 963
Carton:	External dimensions L x W x H [mm]:	395 x 290 x 109
	Weight [g]:	253,0
	Material:	Cardbard
	Quantity per carton [each]:	32
	Net weight of carton contents [g]:	6176
Inner bag:	Dimensions [mm]:	400 x 600
	Weight per inner bag [g]:	9,0
	Material:	HDPE
	Quantity of inner bags per carton:	2
	Inner bag closed:	No
	Closing:	-
Tray:	Dimensions [mm]:	280 x 385
	Weight per tray [g]:	34,5
	Quantity of trays per carton:	2
	Material:	Chromocarton PE coated
Total packaging weight:	Carton + Inner bag + Tray [g]:	340

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 (4035794003377)	<input type="checkbox"/> EC control No.
	<input checked="" type="checkbox"/> Shelf life	<input 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"/> Batch No.
	<input type="checkbox"/> None	<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)	12 Months		
Recommendation of shelf life of the ready baked product:	24 hours	<input checked="" type="checkbox"/> at room temperature	
	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
water	
poppy seeds baking agent	poppy seeds, sugar, pre-gelatinised wheat flour, potato puree flakes, modified starch acetylated distarch phosphate (potato), egg white powder (barn eggs), whole egg powder (barn eggs), raising agents (sodium carbonates, diphosphates), cinnamon (spice), thickener sodium alginate, natural flavours
wheat flour	wheat flour, antioxidant ascorbic acid
sugar	
margarine	vegetable fats (palm, coconut), water, vegetable oils rapeseed, table salt, emulsifier mono- and diglycerides of fatty acids (vegetable), acid citric acid, natural flavours (butter)
cream powder	sugar, modified starch (acetylated distarch phosphate (potato), acetylated distarch adipate (maize)), sweet whey powder, skimmed milk powder, vegetable fats palm, dried glucose syrup (wheat), egg white powder (free-range eggs), milk protein, thickeners (sodium alginate, carrageenan), stabilisers (diphosphates, calcium sulphate, sodium phosphates), emulsifier lactic acid esters of mono- and diglycerides of fatty acids (vegetable), table salt, natural flavours (vanilla), colouring plant extract carrot
baking agent	wheat flour, pre-gelatinised wheat flour, raising agents (sodium carbonates, calcium phosphates, diphosphates), wheat gluten, emulsifiers (lactic acid esters of mono- and diglycerides of fatty acids (vegetable), polyglycerol esters of fatty acids (vegetable)), glucose syrup (wheat), skimmed milk powder, iodised salt (table salt, potassium iodate), natural flavours
pasteurised whole egg	barn egg
sultanas	sultanas, cotten seed oil
low fat curd cheese	
margarine	vegetable fats palm, water, emulsifiers (mono- and diglycerides of fatty acids (vegetable), lecithin (sunflower)), acid citric acid
natural flavour	(almond)

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 checked="" type="checkbox"/> Yes <input 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: 9mg Quantity of coumarin per piece: 0,018mg
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	in the ready baked product technologically inactive
antioxidant	ascorbic acid	E300	in the ready baked product technologically inactive
emulsifier	lactic acid esters of mono- and diglycerides of fatty acids	E472b	vegetable in the ready baked product technologically inactive
emulsifier	lecithin	E322	sunflower in the ready baked product technologically inactive
emulsifier	mono- and diglycerides of fatty acids	E471	vegetable
emulsifier	polyglycerol esters of fatty acids	E475	vegetable in the ready baked product technologically inactive
modified starch	acetylated distarch adipate	E1422	maize
modified starch	acetylated distarch phosphate	E1414	potato
raising agent	calcium phosphates	E341	in the ready baked product technologically inactive
raising agent	diphosphates	E450	
raising agent	sodium carbonates	E500	
stabiliser	calcium sulphate	E516	in the ready baked product technologically inactive
stabiliser	diphosphates	E450	in the ready baked product technologically inactive
stabiliser	sodium phosphates	E339	in the ready baked product technologically inactive
thickener	carrageenan	E407	
thickener	sodium alginate	E401	

4.3 Declaration of ingredients (identical with the label)

Ingredients:
<p>water, WHEAT FLOUR, sugar, 9% poppy seeds, vegetable fats (palm, coconut), pre-gelatinised WHEAT FLOUR, sultanas (sultanas, cotten seed oil), pasteurised WHOLE EGG, modified starch, potato puree flakes, low fat CURD CHEESE, EGG WHITE POWDER, WHOLE EGG POWDER, natural flavourings, SWEET WHEY POWDER, raising agents (diphosphates, sodium carbonates), WHEAT GLUTEN, rapeseed oil, SKIMMED MILK POWDER, thickeners (sodium alginate, carrageenan), starch, iodised salt, emulsifier mono- and diglycerides of fatty acids, glucose syrup, table salt, cinnamon, MILK PROTEIN, colouring plant extract carrot.</p> <p>The product may contain traces of nuts, sesame seeds, soya.</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 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"/>	low fat curd cheese, milk protein, skimmed milk powder, sweet whey powder
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	low fat curd cheese, milk protein, skimmed milk powder, 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, whole egg powder
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"/>	pre-gelatinised wheat flour, 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"/>	modified starch
Cocoa	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Legumes	X		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
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 checked="" type="checkbox"/>	<input type="checkbox"/>	carrot
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:		*Energy:	1249 kJ
*Energy:		*Energy:	297 kcal
*Fat:		*Fat:	9,6 g
of which	*saturates:	of which	*saturates:
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:		*Carbohydrate:	44,8 g
of which:	*sugars:	of which	*sugars:
	polyols:		polyols:
	starch:		starch:
Fibre:		Fibre:	3,0 g
*Protein:		*Protein:	6,4 g
*Salt:		*Salt:	0,6 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

Product specification

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	193	210	189
Length	mm	95	95	95
Width	mm	67.5	67.5	67.5
Height	mm	45	60	40

8.2 Microbiological parameters

Parameter	Unit	Backwaren tiefgekühlt (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 checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
If yes, does the product contain < 2g artificial trans fatty acids per 100g fat?	<input checked="" 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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Date: 20.01.2017