

Chocolate Cream Gipfel

1 General information

| | |
|----------------------------------------------------|---------------------------------------------------------------------------|
| Article number | 10181 |
| Designation in accordance with food stuff laws FIC | Buttercroissant with chocolate cream, pre-proved dough piece, 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: 29.04.2022

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 checked="" type="checkbox"/> | PP Product (pre-proved) |
| <input type="checkbox"/> | PB Product (pre-baked) |
| <input type="checkbox"/> | TS Product (ready baked) |
| <input type="checkbox"/> | Other |



Serving suggestion

| | |
|---------------------------|-------------------------------------------------------------------------------------------------------------------|
| Brief product description | Straight butter croissant filled with chocolate cream, pre-proved dough piece, deepfrozen, 60 pieces, each 95g |
| Intended use | Convenience product to bake |
| Target group | Adults and children without any restriction |

| Physical features | Product description (RD, PP, PB) |
|---------------------|--------------------------------------------------------------------------|
| Appearance / colour | Ivory coloured straight croissant with dark brown chocolate cream inside |
| Smell | Typical, of fresh dough, slightly of chocolate, without any off-odour |
| Foreign bodies | None |

| Physical features | Description - thawed product prepared according to thawing instructions (TS) |
|--------------------------|----------------------------------------------------------------------------------|
| Appearance / consistency | Golden yellow airy straight croissant filled with dark brown chocolate cream |
| Smell | Typical, of fresh pastry and chocolate, without any off-odour |
| Taste | Typical, of fresh butter taste and creamy sweet chocolate, 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

3.3 Packaging data and dimensions

| | | |
|-------------------------|--------------------------------------------------|----------------------|
| Pallet: | Cartons per pallet: | 64 |
| | Layers per pallet: | 8 |
| | Carton per layer: | 8 |
| | Pallet height incl. Euro-pallet [mm]: | 1798 |
| | Total gross weight of pallet [kg]: | approx. 418 |
| Carton: | External dimensions L x W x H [mm]: | 393 x 298 x 206 |
| | Weight [g]: | 404.0 |
| | Material: | Corrugated cardboard |
| | Quantity per carton [each]: | 60 |
| | Net weight of carton contents [g]: | 5700 |
| Inner bag: | Dimensions [mm]: | 680 x 400 |
| | Weight per inner bag [g]: | 17.5 |
| | Material: | HDPE |
| | Quantity of inner bags per carton: | 2 |
| | Inner bag closed: | Yes |
| | Closing: | heat-sealed |
| Additional Information: | Individually wrapped?: | 0 |
| Total packaging weight: | Carton + Inner bag + Additional Information [g]: | 439 |

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 (4021143101733) <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 checked="" type="checkbox"/> Article number <input checked="" type="checkbox"/> Shelf life <input type="checkbox"/> None | <input type="checkbox"/> Batch No. <input checked="" type="checkbox"/> Others (if yes, what?): Production order number |

3.4 Product handling

| | | | | |
|------------------------------------------------------------------------|----------------------------------|------------------------------------------------------------------------------------------------------|---------------------------------------------------------|-------------------------------|
| Transport and storage conditions: | | -18°C Don` t refreeze once defrosted! | | |
| Shelf-life from production date: (under correct storage conditions) | | 10 Months | | |
| Recommendation of shelf life of the ready baked product: | | 3 hours | <input checked="" type="checkbox"/> at room temperature | |
| | | Remark: - | | |
| Type of Date: | | At -18 ° C best before: dd.mm.yyyy | | |
| Baking instruction | Steam | <input checked="" type="checkbox"/> lot of | <input type="checkbox"/> little | <input type="checkbox"/> none |
| | Baking time (in pre-heated oven) | 22-24 | | |
| | Pre-heating temperature | Fan-assisted | Normal oven 150-170°C | |
| | Baking temperature | Fan-assisted | Normal oven 165-175°C | |
| | Slide | <input type="checkbox"/> open | <input checked="" type="checkbox"/> closed | |
| | | Remark: We recommend to open the slide after 12 minutes. | | |
| | Miscellaneous | Line baking trays with baking paper. The baking time depends on the favourite browning and the oven. | | |

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 | |
| water | |
| chocolate cream | sugar, palm oil, fat-reduced cocoa, hazelnuts, 5% whole milk chocolate (whole milk chocolate (sugar, whole milk powder, cocoa butter, cocoa mass)), modified starch acetylated distarch phosphate (potato), almonds, emulsifier soya lecithin |
| butter | |
| yeast | |
| sugar | |
| salt | |
| wheat gluten | |
| wheat starch | |
| whole milk powder | |
| dextrose | n.a. |
| wheat malt flour | |
| flour treatment agents | ascorbic acid, enzymes (amylases, hemicellulases) |
| pre-gelatinised wheat flour | |
| pre-gelatinised maize flour | |

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 type="checkbox"/> Yes <input checked="" type="checkbox"/> No | Alcohol contained (e.g. as carrier) <input 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 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 |
|-----------------------|------------------------------------|-------------|----------------------------|
| emulsifier | soya lecithin | E322 (soya) | |
| flour treatment agent | ascorbic acid | E300 | |
| flour treatment agent | enzymes (amylases, hemicellulases) | - | |
| modified starch | acetylated distarch phosphate | E1414 | potato |

4.3 Declaration of ingredients (identical with the label)

| Ingredients: |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>WHEAT flour, water, 16% chocolate cream (sugar, palm oil, fat-reduced cocoa, HAZELNUTS, 5% whole milk chocolate (sugar, whole MILK powder, cocoa butter, cocoa mass), modified starch, ALMONDS, emulsifier SOYA lecithin), 14% butter (MILK), yeast, sugar, salt, WHEAT GLUTEN, WHEAT starch, whole MILK powder, dextrose, WHEAT malt flour, flour treatment agents (ascorbic acid, enzymes (amylases, hemicellulases)), pre-gelatinised WHEAT flour, pre-gelatinised maize flour.</p> <p>The product may contain traces of egg, other kind of nuts, sesame seeds.</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"/> | butter, whole milk powder |
| Lactose and products thereof | X | X | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | butter, whole milk powder |
| Chicken's eggs, eggs and products thereof | X | X | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | May contain traces |
| Soya protein, soya beans, soya lecithin and products thereof | X | X | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | soya lecithin |
| 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, wheat malt flour, wheat starch |
| 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"/> | pre-gelatinised maize flour |
| Cocoa | X | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | cocoa butter, cocoa mass, fat-reduced cocoa |
| 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, hazelnuts |
| 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 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 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: | 1448 kJ | *Energy: | 1607 kJ |
| *Energy: | 345 kcal | *Energy: | 384 kcal |
| *Fat: | 16.3 g | *Fat: | 18.1 g |
| of which *saturates: | 8.7 g | of which *saturates: | 9.7 g |
| mono-unsaturates: | | mono-unsaturates: | |
| poly-unsaturates: | | poly-unsaturates: | |
| *Carbohydrate: | 42.6 g | *Carbohydrate: | 47.3 g |
| of which *sugars: | 11.5 g | of which *sugars: | 12.7 g |
| polyols: | | polyols: | |
| starch: | | starch: | |
| Fibre: | 2.4 g | Fibre: | 2.6 g |
| *Protein: | 6.0 g | *Protein: | 6.7 g |
| *Salt: | 0.9 g | *Salt: | 1.0 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 | 95 | not defined | 91 |
| Length | mm | 145 | 160 | 130 |
| Width | mm | 60 | 70 | 50 |
| Height | mm | 40 | 50 | 30 |

| Parameter | Unit of measure | Weight | Estimated baking loss |
|-------------------------------------------------------------------|-----------------|---------|-----------------------|
| TS product weight after finishing according to baking instruction | g | Ca. 85* | Ca. 10% |

*Guideline

This statement is depending on the initial value (legal tolerances) of the individual and technical feasibilities at the point in time of production.

8.2 Microbiological parameters of pastries

| Parameter | Unit | pastries deepfrozen (dough: RD and PP) | |
|-----------------------------------|---------|-------------------------------------------|-------------|
| | | target value | upper limit |
| Aerobic mesophilic colony count | cfu/g | - | - |
| Coagulase positive staphylococcus | cfu/g | 100 | 1000 |
| presumed Bacillus Cereus | cfu/g | 100 | 1000 |
| E. Coli | cfu/g | 100 | 1000 |
| Mould | cfu/g | 10000 | - |
| 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.

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State: 22.05.2025