

TECHNICAL DATA SHEET

Reference: 61305

Product name: CUSTARD BIG LONG DOTS

EAN Box Code: 8424465613056

TYPE OF PRODUCT

Deep frozen pastry

INGREDIENTS

Dough: WHEAT flour, water, vegetable fat (palm, antioxidants (E304, E306, E330)), vegetable oil (sunflower, coconut, antioxidant (E306)), de xtrrose, yeast, SOYA flour, MILK whey powder, raising agents (E450, E500), salt, emulsifiers (E471, E481), skimmed MILK powder, colour (E160a) and flavouring. Filling 30%: Water, glucose and fructose syrup, sugar, modified starch, vegetable fat (palm), WHEAT starch, salt, acid (E330), flavouring, emulsifier (E435) and colour (E171, E160a). Coating 4.0%: Sugar.

Best consumed before: **365 days**
 Microbiological stability of product after baking : **0 days**

PRODUCT CHARACTERISTICS

Frozen product	average	minimum	maximum
weight (g)	100	90	110
length or diameter (mm)	160	140	180
width (mm)	55	49	61
height (mm)	36	31	41
perimeter (mm)			
average dough weight (g)	66		
filling weight (g)	30		
coating weight (g)	4		
Baked product	average	minimum	maximum
Approx. weight (g)	90	90	90
Length (cm)			

Average nutritional information per 100g

	Packaged product	Ready-to-eat product*	
Energy		kJ	1,708
		kcal	409
Fat		g	25
	of which:		
-- saturates		g	12
-- monounsaturates		g	10
-- polyunsaturates		g	3.2
Carbohydrates		g	40
	of which:		
Sugars		g	15.7
Fibre		g	1
Protein		g	5.4
Salt		g	0.85
Omega-3 fatty acids		g	g

* Average nutritional values per 100g of the ready-to-eat product following the preparation instructions.

MICROBIOLOGICAL CRITERIA

- Mesophilic aerobic total	10e4 ufc/g
- Enterobacteria	
- Escherichia coli	10 ufc/g
- Staphylococcus aureus	10 ufc/g
- Salmonella/Shigella	Ausencia/25g
- Moulds	
- Yeasts	
- Sulphite-reducing clostridium	
- Listeria Monocytogenes	Ausencia/25g
- Bacillus Cereus	
- Coliforms	10e2 ufc/g
- Anaerobics	

FOOD ALLERGENS

Allergens	As an ingredient	Possible cross contamination
Cereals that contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and derived products)	X	
Crustacean shellfish and products thereof		
Eggs and products thereof		T
Fish and products thereof		
Peanuts and products thereof		
Soya and products thereof	X	
Milk and products thereof (including lactose)	X	
Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and products thereof		T
Celery and products derived thereof		
Mustard and products derived thereof		
Sesame seeds and products derived thereof		
Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as SO ₂		
Lupins and products derived thereof		
Molluscs and products derived thereof		

PACKING AND PACKAGING


	BAG	SEAL	LABEL	CARTON
Material	PEAD	PP	SAT+ADH	KB CS
Inside dimensions (mm)	170,00			390x285x110
Outside dimensions (mm)	630x420x0	1.000x75x0	80x290x0	396x291x118
Thickness (mm)	0,02	0,03	0,14	3,03
Colour	6	2	1	9
Design	Anónimo	Anónimo	Anónimo	Yaya Gran
Approx. weight (g)	16,55	4,00	2,39	216,00
Recyclable (+/-)	+	+	-	+

1. white	6. blue	2. transparent	3. yellow	4. orange	5. red
7. green		8. metallic	9. brown	10. pink	11. anonymous



	Units	Net weight (kg)	Gross weight (kg)
CARTON	24	2.4	2.76

PALLET CONFIGURATION

	Cartons/Layer	Layers	Total cartons	Weight (kg)	Height (m)	PALLET
CARTON		15	120	356	1.92	Euro. 800x1200mm

STORAGE CONDITIONS

Store:
 Do not refreeze after thawing.

INSTRUCTIONS FOR PREPARATION

Thaw:	20 - 40 minutes		at room temperature
Proof at:	--	°C	fermentation temperature fermentation time
Bake at:	°C		cooking temperature cooking time

Baking and thawing times are intended for guidance and are dependant upon the conditions and temperature in your premises.

Remarks: Defrost at ambient for 20-40 minutes.

ORGANOLEPTIC CHARACTERISTICS OF THE FINISHED PRODUCT

Colour:	Golden brown outside with sugar decoration, ivory inside
Smell:	Light fried doughnuts with notes of vanilla
Taste:	Custard with hints of vanilla and fried doughnuts
Appearance:	Pleasant, smooth and without sugar marks

APPLICABLE REGULATIONS

In accordance with the applicable legislation
 This product is NOT of Genetically Modified Origin (GMO), in accordance with the European Directive EC/2003/1830 and EC/2003/1829.

PHOTOGRAPH OF THE BAKED PRODUCT

COMMUNICATION LOGOS



Any printed copy may be out of date.