

ARYZTA Bakeries Deutschland GmbH Industriestraße 4 06295 Eisleben	Form Finished goods specification Pretzel stick 85g_cut No. 854461	FA/7.60204 Issued: 20.02.19 Vers.: 0 Page 1 of 6 Print date: 04.07.2023
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Manufacturer data		Number	Name
Product	854461	Pretzel stick 85g_cut	

Customer data		Number	Name
Customer	5677	ARYZTA Bakeries Deutschland GmbH	
Product			

Legal name

lye pastry, pre-proofed, with separately added coarse granulated salt, deep-frozen

Product description

The dough pieces are made from lied wheat dough, pre-proofed, cut and deep frozen.

Colour: slightly yellow

Shape: pole

Size in mm	Target	Min	Max
Length	200,00	180,00	220,00
Width	30,00	25,00	35,00
Height	22,00	20,00	25,00
Notes			

Weight in g	Target	Min	Max
Deep frozen (packaging)	85,00	82,00	90,00
Dough	85,00	82,00	90,00
Notes			

Ingredients according to LMIV

WHEAT flour, water, yeast, rapeseed oil, salt, BARLEY malt extract, dried WHEAT sourdough (WHEAT flour, starter cultures) sugar, emulsifier: E472e, WHEAT GLUTEN, WHEAT malt flour, acidity regulator: E170, flour treatment agents: E300, enzymes: (alpha-amylases), acidity regulator: E524.

May contain traces of EGG, SOYA, MILK and SESAME.

Produced in Germany.

Wheat flour from EU and non-EU.

Additives to declare

Nutritive values

Deep frozen (saleable mass) in g	85				
Baking loss %	10				
One consumption equals (serving size (FG) in g)	76,50				
Average nutritional values	per 100 g	per 100 g	per portion	% GDA* per serving size	% GDA per 100g
	TK	FG	FG	FG	FG
Energy (kJ)	1027	1141	873	10,0	14,0
Energy (kcal)	243,0	270,0	207,0	10,0	14,0
Fat (g)	2,80	3,11	2,38	3,4	4,4
of which:					
saturated fat (g)	0,40	0,40	0,34	1,7	2,2
monounsaturated fat	1,30	1,40	1,11		
polyunsaturated fat	0,90	1,00	0,77		
Carbohydrates (g)	46,00	51,10	39,10	15,0	19,7
of which:					
Sugar (g)	1,10	1,22	0,94	1,0	1,4
Polyhydric alcohols (g)					
Starch (g)					
Fibres (g)	2,50	2,78	2,13		
Protein (g)	7,10	7,89	6,04	12,1	15,8
Salt (g)	1,44	1,60	1,22	20,4	26,7
Sodium (mg)	560,00	622,22	476,00	19,8	25,9
Carbohydrate unit (CU)	4	4	3		
TFA/ total fat (g)					

values for the daily requirement based on an advised daily energy supply.

The individual nutrient requirement might be higher or lower depending on the gender, age and physical activity

basal metabolic rate of 2000 kcal

calories = 2000 kcal / 8400 kJ

fat = 70g

saturated fat = 20 g

carbohydrates= 260 g

sugar = 90 g

protein = 50 g

salt = 6 g

Chemical standards

Heavy metals, plant protection products, mycotoxins
according to VO (EG) 1881/2006

Microbiology

Germ group	n	c	m	M	Unit
Total germ number	4	0	---	---	CFU/g
Escherichia coli	4	0	100	1000	CFU/g
Moulds	4	0	10000	---	CFU/g
Staphylococcus(coagulase-pos.)	4	0	100	1000	CFU/g
Bacillus cereus (presumptive)	4	0	100	1000	CFU/g
Salmonella	4	0	---	n.n. in 25g	CFU/g
Listeria monocytogenes	4	0	---	100	CFU/g

Legend:

n number of investigated samples of a unit/ batch

c number of samples with a germ number between m and M; the result is acceptable if the germ number of remaining samples reaches at most the amount of m

m guideline (threshold) for the germ number; the result is sufficient if the germ number of each single sample does not exceed m

M warning value (maximum) for the germ number; the result is not sufficient if the germ number of one or more samples is or exceeds M

Special diets

Allergens

Category	Contains according to the recipe	Cross contamination possible	
		in plant	on line
Cereals containing gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof	X	X	
Milk and products derived from them (incl. lactose)		X	
Egg and products derived from them		X	
Fish and products derived from them			
Crustaceans and products derived from them			
Soybeans and products derived from them		X	
Peanuts and products derived from them			
Edible nuts like almond, queensland-, hazel-, pecan-, brazil nuts, cashews, walnuts, pistachio and products derived from them			
Sesame seeds and products derived from them		X	
Celery and products derived from them (including celery salt)			
Mustard and products derived from them			
Sulphur dioxide and sulphites whose content 10 mg/kg or rather 10ml/l exceeds			
Lupine and products derived from them			
Molluscs and products derived from them (means clams, squid etc.)			
Lactose			
Meat products			
No allergens			

Packaging, Storage, BBE

Frozen, colder than -18°C, Do not refreeze after defrosting!

BBE 153 Days
 Remaining shipping life 90 Days
 BBE type DD.MM.YY

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Distribution, Storage

Pallet		Box	
Height of pallet	1770	Piece per box	80
Box per pallet	72	Net weight box (kg)	6,800
Layer per pallet	9	Tare weight* (g)	0,595
Box per layer	8	Gross weight of box (kg)	7,395
Piece per pallet	5760	*board, foil, label, sub packaging	
Weight per piece frozen (g)	85		
Net weight pallet (kg)	489,600	Inner bag	
Total weight of packaging (kg)	68,361	Bags per box	2
Gross weight of pallet (kg)	557,961	Units per bag	40
		Notice on inner bag	MHD+CHARG
		Sub- packaging	
		Units	
		Additional item	
		Amount per box	1
Interlayer pallet		Tape	
Units	2	Specifics	

	Length	Width	Height	UoM	Tare weight	UoM	Material type
Pallet	1200	800	150	mm	25,000	kg	Euro
Interlayer pallet	680	1080		mm	257,000	g	whole cardboard
Box	398	298	180	mm	412,000	g	corrugated card board
Label	105	219		mm	3,700	g	label paper
NVE label	100	99		mm	1,000	g	label paper
Tape		48		mm	2,480	g	OPP-film
Inner bag		900		mm	18,700	g	LDPE- film
Sub-packaging		55		mm	0,322	g	
Additional item					0,141	kg	

Baking instructions

Allow product to defrost for 15 -20 minutes and
bake them with open flat.
Oven temperature and baking time depend on type of oven.

Baking temperature conventional oven: 200-210°C
Baking temperature convection oven: 160-170°C
Baking time: 15 minutes

Special tip

To strengthen the shine sprinkle products with water after baking.

Sensory description after baking

External composition	Well-developed pastry with hand-made character, golden brown, light burst.
Internal composition	Unequal fine, soft crumb.
Smell	typical of pretzel pastries, a little leachy, no foreign smell.
Taste	Typical, with a lye aroma.

Notes

Statement

We can confirm that the delivered articles including the used raw and packaging materials comply with the requirements of legislation of the European Union, and the requirements of German Food Law in the currently valid version. Anyone involved in the processing of the products is himself legally responsible for the observation of all requirements.

Suppliers' declarations are available regarding all manufactured raw materials delivered to us, and used for production that the raw materials do not contain GMO or are made of GMO as well as do not consist of GMO or containing ingredients produced from GMO.

Adventitious or technically unavoidable contaminations with genetically modified material up to a threshold value of 0,9 % relating to the individual ingredient cannot be excluded (Regulation (EC) No 1829/2003 and (EC) No 1830/2003).

The product is made of natural materials and can contain parts of pits, stone, shell, bone and cartilage tissue in spite of utmost care.

This specification is done automatically and is valid without signature. The present specification is a currently valid version, changes are reserved.

Change history

26.06.2023 LS Artikelverlagerung L18

06.04.2022 LS Artikelanlage