



# PRODUCT DATA SHEET

| Pre-baked baguette 280g   |  |   |   |
|---|--|---|---|
| The plain baguette, characterised by its soft wheat notes: a must in the bakery.  |  |   |   |
| <b>300300</b>   | Product image (non contractual)  |   |   |
|   |  |   |   |
| <b>Internal product code</b>  | 300300   | <b>Status</b>   | Frozen  |
| <b>Trade name</b>   | Pre-baked baguette<br>280g   | <b>Minimum durability date</b>  | 12 months   |
| <b>Legal name</b>   | Pre-baked frozen baguette  | <b>Invoice nomenclature</b>   | BAG 280g PREC NEU<br>MTL  |
| <b>Customs nomenclature</b>   | 1905903000   | <b>Additional items in the box</b>  | /   |
| <b>Product made in / at</b>   | France   | <b>Channel</b>  |  |
| LIST OF INGREDIENTS (product as sold)   |  |   |   |
| Major European allergens are indicated in capital letters   |  |   |   |
| WHEAT flour (origin: France), water, yeast, salt, WHEAT GLUTEN, malted WHEAT flour, deactivated yeast, flour treatment agent: ascorbic acid E300. |  |   |   |
| Percentage of butter in the dough   |  | /   |   |
| Possible traces of allergens Europe   |  | Sesame, soy, milk, egg and sulphites<br>For A08: sesame, soy, milk, egg and sulphite<br>For A09: milk and eggs.<br>For A05: Milk<br>A07: no cross-contamination |   |
| No GMOs, in accordance with EC Regulations 1829 and 1830/2003   |  |   |   |
| No ionising treatment   |  |   |   |
| Claims  |  |   |   |
| The product complies with the following claims: Vegetarian / Palm free  |  |   |   |

| NUTRITIONAL VALUES /100g (as sold) |      |                       |      |
|------------------------------------|------|-----------------------|------|
| Energy (KJ)                        | 1039 | Sodium (mg)           | 453  |
| Energy (Kcal)                      | 248  | Calcium (mg)          | 20   |
| Fat (g)                            | 1    | Potassium (mg)        | 125  |
| of which saturated fatty acids (g) | 0.2  | Iron (mg)             | 0.6  |
| Carbohydrates (g)                  | 51   | Vit A (mg)            | <0.3 |
| Of which sugars (g)                | 2.6  | Vit D (mg)            | <0.3 |
| Dietary fibre (g)                  | 2.2  | Trans fatty acids (g) | <0.1 |
| Protein (g)                        | 7.8  | Cholesterol (mg)      | <2   |
| Salt (g)                           | 1.25 |                       |      |

| STORAGE CONDITIONS   |
|--|
| Store at negative temperature: -18°C.<br>Do not refreeze a thawed product. |

| ADVICE ON IMPLEMENTATION   |
|--|
| Preheat oven to 230°C / Plating (40x60 cm): 5 loaves / Baking time 15/18 min at 190°C / Closed oven / Rest time after baking: 30 min<br>The advice for baking varies depending on the material used and the filling of the oven<br>Use of steam: advice on steam is available from our teams |

| PRODUCT DIMENSIONS (product as sold) |            |                    |               |             |
|--------------------------------------|------------|--------------------|---------------|-------------|
| Length (cm)                          | Width (cm) | Circumference (cm) | Diameter (cm) | Height (cm) |
| 57 +/-2                              |            | 17 +/-1.5          |               |             |

| LOGISTICAL DATA |               |             |            |             |                   |                 |                |                  |
|-----------------|---------------|-------------|------------|-------------|-------------------|-----------------|----------------|------------------|
|                 | EAN           | Length (cm) | Width (cm) | Height (cm) | Gross weight (Kg) | Net weight (Kg) | Number of CVUs | Number of pieces |
| HDPE bag        |               | /           | /          | /           | 8.45              | 8.4             | /              | 30               |
| Carton 240054   | 3248283003005 | 59.7        | 39.2       | 26.6        | 9.12              | 8.4             | 1              | 30               |
| Europe Pallet   | 3248288000047 | 120         | 80         | 226         | 314               | 268.8           | 32             | 960              |

|                           |   |                             |   |                            |    |
|---------------------------|---|-----------------------------|---|----------------------------|----|
| Number of boxes per layer | 4 | Number of layers per pallet | 8 | Number of boxes per pallet | 32 |
|---------------------------|---|-----------------------------|---|----------------------------|----|

| Microbiological characteristics | Target values | Tolerances |
|---------------------------------|---------------|------------|
| Escherichia coli                | <10/g         | <100/g     |
| Staphylococcus aureus           | <100/g        | <1000/g    |
| Listeria monocytogenes          | Absence / 25g | <10/g      |
| Salmonella                      | Absence / 25g | /          |

| Packaging characteristics |        |        |               |         |      |
|---------------------------|--------|--------|---------------|---------|------|
| Cardboard                 | Bag    | Label  | Adhesive tape | Blister | Link |
| PAP 20                    | HDPE 2 | PAP 22 | PP5           |         |      |

Product complies with French and European regulations. Version: 2 Date: 13/06/2023