

Bread with cheddar cheese and ham

1 General information

Article number	840694
Designation in accordance with food stuff laws FIC	Wheat bread with 5 % Cheddar cheese and 11 % cooked ham, pre-baked, deep-frozen
Country of production	Lithuania
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- New specification
 Replacement for specification of:

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



Serving suggestion

Brief product description	Irregularly square shaped wheat bread with 5% Cheddar cheese and 11% cooked ham, pre-baked, deep-frozen, 18 pieces each 300 g
Intended use	Convenience product to crisp up
Target group	Adults and children. Not for vegetarians.

Physical features	Product description (RD, PP, PB)
Appearance / colour	Square shaped wheat bread, light brown coloured with partly visible filling
Smell	Typical, of Cheddar cheese and ham, without any off-odour
Foreign bodies	None

Physical features	Description - product prepared according to baking instructions (TS)
Appearance / consistency	Square shaped wheat bread, golden-brown coloured with partly visible filling
Smell	Typical, of Cheddar cheese and ham, without any off-odour
Taste	Typical, of Cheddar cheese and ham, 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:	40
	Layers per pallet:	5
	Carton per layer:	8
	Pallet height incl. Euro-pallet [mm]:	1680
	Total gross weight of pallet [kg]:	approx. 256
Carton:	External dimensions L x W x H [mm]:	395 x 294 x 306
	Weight [g]:	344.0
	Material:	Corrugated cardboard
	Quantity per carton [each]:	18
	Net weight of carton contents [g]:	5400
Inner bag:	Dimensions [mm]:	620 x 240
	Weight per inner bag [g]:	21.5
	Material:	HDPE
	Quantity of inner bags per carton:	1
	Inner bag closed:	No
	Closing:	folded
Additional Information:	Individually wrapped?:	0
Total packaging weight:	Carton + Inner bag + Additional Information [g]:	365.5

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 (4031072406946) <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 type="checkbox"/> Article number <input type="checkbox"/> Shelf life <input checked="" type="checkbox"/> None	<input type="checkbox"/> Batch No. <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)	9 months			
Recommendation of shelf life of the ready baked product:	16 hours	<input checked="" type="checkbox"/> at room temperature		
	Remark:			
Type of Date:	At -18 ° C best before: dd.mm.yyyy			
Baking instruction	Steam	<input type="checkbox"/> lot of	<input checked="" type="checkbox"/> little	<input type="checkbox"/> none
	Baking time (in pre-heated oven)	15 Min		
	Pre-heating temperature	Fan-assisted	Normal oven 230-250 °C	
	Baking temperature	Fan-assisted	Normal oven 170-180 °C	
	Slide	<input type="checkbox"/> open	<input checked="" type="checkbox"/> closed	
	Miscellaneous	Remark: We recommend to open the slide after 8 minutes. The baking time depends on a favourite browning and the oven type.		

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	
cooked ham	pork, water, salt, potato starch, soya protein, stabilisers (diphosphates, triphosphates, processed eucheuma seaweed, polyphosphates), maltodextrin, dextrose, antioxidant sodium erythorbate, spices, spice extracts, flavouring, preservative sodium nitrite
Cheddar cheese	colouring annatto, salt, milk, starter cultures, enzymes
rye flour	
roasted onions	onions, vegetable oil palm (RSPO SG), wheat flour, salt
rapeseed oil	vegetable oil rapeseed
yeast	
Bechamel sauce	whey powder, modified starch acetylated distarch phosphate, palm fat, glucose syrup, salt, milk protein, stabiliser diphosphates, thickener sodium alginate, sugar, spices, carrot extract, colouring food safflor concentrate
iodised salt	salt, potassium iodate
wheat gluten	
baking improver	wheat flour, flour treatment agent enzymes (amylases)
thickener	hydroxy propyl methyl cellulose

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 type="checkbox"/> Yes <input checked="" 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 checked="" type="checkbox"/> Yes, method / certification: RSPO <input 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
antioxidant	sodium erythorbate	E316	
colouring	annatto	E160b	
flour treatment agent	enzymes (amylases)	-	in the pre-baked product technologically inactive
modified starch	acetylated distarch phosphate	E1414	
preservative	sodium nitrite	E250	
stabiliser	diphosphates	E450	
stabiliser	polyphosphates	E452	
stabiliser	processed eucheuma seaweed	E407a	
stabiliser	triphosphates	E451	
thickener	hydroxy propyl methyl cellulose	E464	
thickener	sodium alginate	E401	

Product specification

4.3 Declaration of ingredients (identical with the label)

Ingredients:
<p>WHEAT flour, water, 11% cooked ham (pork, water, salt, potato starch, SOYA protein, stabilisers (E451, E450, E452, E407a), maltodextrin, dextrose, antioxidant E316, spices, spice extracts, flavouring, preservative E250), 5 % Cheddar cheese (MILK) (contains colouring 160b), RYE flour, roasted onions (onions, vegetable oil palm, WHEAT flour, salt), vegetable oil rapeseed, yeast, Bechamel sauce (whey powder (MILK), modified starch, palm fat, glucose syrup, salt, MILK protein, thickener E401, stabiliser E450, sugar, spices, carrot extract, colouring food safflor concentrate), iodised salt (salt, potassium iodate), WHEAT GLUTEN, thickener E464.</p> <p>The product may contain traces of egg, mustard, sesame seeds.</p>

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 checked="" type="checkbox"/>	<input type="checkbox"/>	E160b
Preservative	<input checked="" type="checkbox"/>	<input type="checkbox"/>	E250
Antioxidant	<input checked="" type="checkbox"/>	<input type="checkbox"/>	E316
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 checked="" type="checkbox"/>	<input type="checkbox"/>	E450, E451, E452
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"/>	Cheddar, milk protein, whey powder
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Cheddar, milk protein, whey 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 protein
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"/>	rye flour, wheat flour, wheat gluten
Beef	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pork	X		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pork
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"/>	acetylated distarch phosphate
Cocoa	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
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 extract
Lupine and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
*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 checked="" type="checkbox"/> BRC	<input 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:	1148 kJ	*Energy:	1152 kJ
*Energy:	272 kcal	*Energy:	273 kcal
*Fat:	6.7 g	*Fat:	6.8 g
of which	*saturates: 2.5 g	of which	*saturates: 2.5 g
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:	42.0 g	*Carbohydrate:	42.0 g
of which:	*sugars: 1.0 g	of which	*sugars: 1.0 g
	polyols:		polyols:
	starch:		starch:
Fibre:	2.0 g	Fibre:	2.0 g
*Protein:	10.0 g	*Protein:	10.0 g
*Salt:	1.6 g	*Salt:	1.6 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

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	300	not defined	291
Length	mm	160	170	150
Width	mm	160	170	150
Height	mm	45	50	40

Parameter	Unit of measure	Weight	Estimated baking loss
TS product weight after finishing according to baking instruction	g	Ca. 294*	2%

*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 (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

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	<input type="checkbox"/> No
	Quantity	

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.

Electronically generated document - valid without signature!

State: 01.09.2021