

Mini Grain Roll Mix

1 General information

Article number	20470
Designation in accordance with food stuff laws FIC	Mix of different bread rolls, deep-frozen, sorted: 1) wheat roll with sesame seeds 40 g, 2) wheat roll with sunflower seeds 40 g, 3) wheat roll with rye bran, pre-baked 35 g, 4) mixed wheat roll with pumpkin seeds 40 g, 5) wheat roll with oilseeds 40 g
Country of production	Poland
Number of organic control unit / health mark	
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- New specification
- Replacement for specification of: 16.03.2022

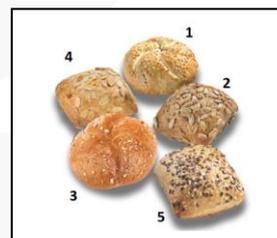
2 Label - Logo



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 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	Mix of five different bread rolls with seeds, sorted, 175 pieces, 4 times 35 pieces each 40 g and 35 pieces each 35 g, pre-baked, deep-frozen; (1) Round wheat roll with star shaped cut on the surface, decorated with sesame seeds (kaiser roll with sesame seeds) (2) Square shaped wheat roll with sunflower seeds as decoration and in the dough (wheat roll with sunflower seeds) (3) light brown coloured roll, round shaped, with rye bran for decoration (Kaiser roll with rye bran) (4) Square shaped mixed wheat roll with pumpkin seeds as decoration and in the dough (mixed wheat roll with pumpkin seeds) (5) Square shaped wheat roll with oilseeds with sesame seeds and linseeds as decoration and linseeds in the dough (wheat roll with oilseeds)
Intended use	Convenience product to crisp up
Target group	Adults and children without any restriction

Physical features	Product description (RD, PP, PB)
Appearance / colour	(1) Round, pale wheat roll with star-shaped cut on the surface, decorated with sesame seeds (2) Square, pale wheat roll decorated with sunflower seeds (3) light brown coloured roll, round shaped, with rye bran for decoration (4) Square, pale mixed wheat roll decorated with pumpkin seeds (5) Square, pale wheat roll decorated with sesame seeds and linseeds
Smell	Typical, of wheat pastry, seeds, without any off-odour
Foreign bodies	None
Physical features	Description – ready baked product prepared according to baking instructions (TS)
Appearance / consistency	1) Round, brown baked wheat roll with star-shaped cut on the surface, decorated with sesame seeds, airy crumb, crispy crust (2) Square, brown baked wheat roll decorated with sunflower seeds, airy crumb, crispy crust (3) light brown coloured roll, round shaped, with rye bran for decoration airy crumb, crispy crust (4) Square, brown baked mixed wheat roll decorated with pumpkin seeds, airy crumb, crispy crust (5) Square, brown baked wheat roll decorated with sesame seeds and linseeds, airy crumb, crispy crust
Smell	Typical, of wheat pastry, seeds, without any off-odour
Taste	Typical, of wheat pastry, seeds, 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

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3.3 Packaging data and dimensions

Pallet:	Cartons per pallet:	24
	Layers per pallet:	6
	Cartons per layer:	4
	Pallet height incl. Euro-pallet [mm]:	1848
	Total gross weight of pallet [kg]:	Approx. 213
Carton:	External dimensions L x W x H [mm]:	598 x 398 x 283
	Weight [g]:	704
	Material:	Corrugated cardboard
	Quantity per carton [each]:	175
	Net weight of carton contents [g]:	6825
Inner bag:	Dimensions [mm]:	450 x 500
	Weight per inner bag [g]:	20
	Material:	LDPE
	Quantity of inner bags per carton:	5
	Inner bag closed:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Closing (heat-seal, plastic clip, metal clip etc.)	Heat-sealed
Total packaging weight:	Carton + inner bag [g]:	804

Labelling elements according to the requirements of the German foodstuff information regulation (FIC), German food labelling ordinance (LMKV), 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 (4031072204702) <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 so, 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 type="checkbox"/> Others (if so, 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)	12 months			
Recommendation of shelf life prepared product:	24 Hours	<input checked="" type="checkbox"/> at room temperature	<input type="checkbox"/> at °C	
Dating type:	Remark: humidity 45-65% Store deep-frozen at -18°C best before: DD.MM.YYYY			
Product handling: (thawing- / baking instruction)	Thawing time:	- min	<input type="checkbox"/> at room temperature <input type="checkbox"/> at °C	
	Steam:	<input type="checkbox"/> lot of <input type="checkbox"/> little	<input checked="" type="checkbox"/> none	
	Baking time (in pre-heated oven):	About 6-8 min		
	Pre-heating temperature:	230-250°C		
	Baking temperature:	180-200°C		
	Slide:	<input type="checkbox"/> open	<input checked="" type="checkbox"/> closed	
	Miscellaneous:	Remark: We recommend to open the slide after 3 minutes. The baking temperature and time varies according to the desired browning level and type of oven used.		

4 Composition

4.1 List of ingredients (Information for declaration according to foodstuffs laws (FIC))

1) Kaiser roll with sesame seeds

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	wheat flour, flour treatment agent ascorbic acid
water	
sesame seeds	
salt	salt, anti-caking agent potassium ferrocyanide
yeast	Yeast, stabiliser xanthan gum
baking agent	wheat flour, dextrose (maize), rapeseed oil, flour treatment agents (ascorbic acid, enzymes (amylases, glucose oxidases, lipases, xylanases))
rapeseed oil	
rye flour	
barley malt flour	

2) Wheat roll with sunflower seeds

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	wheat flour, flour treatment agent ascorbic acid
water	
sunflower seeds	
salt	salt, anti-caking agent potassium ferrocyanide
yeast	Yeast, stabiliser xanthan
baking agent	wheat flour, dextrose (maize), rapeseed oil, flour treatment agents (ascorbic acid, enzymes (amylases, glucose oxidases, lipases, xylanases))
barley malt flour	

3) Wheat roll with rye bran

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
Wholemeal wheat flour	Type 1850
wheat flour	wheat flour , flour treatment agent ascorbic acid
water	
yeast	yeast, stabiliser xanthan gum
salt	salt, anti-caking agent potassium ferrocyanide
Rye bran	
Rapeseed oil	
baking agent	wheat flour, dextrose (maize), rapeseed oil, flour treatment agents (ascorbic acid, enzymes (amylases, glucose oxidases, lipases, xylanases))
barley malt flour	

4) Mixed wheat roll with pumpkin seeds

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	wheat flour, flour treatment agent ascorbic acid
water	
pumpkin seeds	
rye flour	rye flour, flour treatment agent ascorbic acid
yeast	yeast, stabiliser xanthan gum
wholemeal rye flour	rye flour, flour treatment agent: ascorbic acid
salt	salt, anti-caking agent potassium ferrocyanide
baking agent	wheat flour, dextrose (maize), rapeseed oil, flour treatment agents (ascorbic acid, enzymes (amylases, glucose oxidases, lipases, xylanases))
barley malt flour	

5) Wheat roll with oilseeds

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	wheat flour, flour treatment agent ascorbic acid
water	
linseeds	
sesame seeds	
yeast	Yeast, stabiliser xanthan gum
salt	salt, anti-caking agent potassium ferrocyanide
oat flakes	
baking agent	wheat flour, dextrose (maize), rapeseed oil, flour treatment agents (ascorbic acid, enzymes (amylases, glucose oxidases, lipases, xylanases))
barley malt flour	

4.1.1 Further Ingredients

Ingredient	Contained Yes/No	If yes,
Lab	<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:
Gelatine	<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 type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Is it from a sustainable palm oil-production? <input type="checkbox"/> Yes, method / certification: <input type="checkbox"/> No
Nanotechnology	Are any raw materials or other components from nanotechnology 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
anti-caking agent	potassium ferrocyanide	E536	In the TS product technological inactive
stabiliser	Xanthan gum	E415	In the TS product technological inactive
flour treatment agent	ascorbic acid	E300	
flour treatment agent	enzymes (amylases, glucose oxidases, lipases, xylanases)	-	In the TS product technological inactive

4.3 Declaration of ingredients (identical with the label)

1) Kaiser roll with sesame seeds

Ingredients:
WHEAT flour, water, 7% SESAME seeds, salt, yeast, dextrose, rapeseed oil, RYE flour, BARLEY malt flour, flour treatment agent ascorbic acid. The product may contain milk, eggs, soya, nuts and mustard.

2) Wheat roll with sunflower seeds

Ingredients:
WHEAT flour, water, 14% sunflower seeds, salt, yeast, dextrose, rapeseed oil, BARLEY malt flour, flour treatment agent ascorbic acid. The product may contain traces of milk, eggs, soya, nuts, sesame seeds and mustard.

3) Wheat roll with rye bran

Ingredients:
Wholemeal WHEAT flour, WHEAT flour, water, yeast, salt, 2 % RYE bran, rapeseed oil, BARLEY malt flour, dextrose, flour treatment agent ascorbic acid. The product may contain milk, eggs, soya, nuts, sesame seeds and mustard.

4) Mixed wheat roll with pumpkin seeds

Ingredients:
WHEAT flour, water, 13% pumpkin seeds, RYE flour, yeast, wholemeal RYE flour, salt, dextrose, rapeseed oil, BARLEY malt flour, flour treatment agent ascorbic acid. The product may contain traces of milk, eggs, soya, nuts, sesame seeds and mustard.

5) Wheat roll with oilseeds

Ingredients:
WHEAT flour, water, 7% linseeds, 6% SESAME seeds, yeast, salt, OAT flakes, dextrose, rapeseed oil, BARLEY malt flour, flour treatment agent ascorbic acid. The product may contain traces of milk, eggs, soya, nuts and mustard.

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 requirements in accordance with:		Contained in the product**3			Type, exact designation (e.g. wheat flour, whole milk etc.)
	Alba List*1	EU regulation n*2	?	Yes	No	
Cow milk, milk and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1) May contain traces 2) May contain traces 3) May contain traces 4) May contain traces 5) May contain traces
Lactose and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1) May contain traces 2) May contain traces 3) May contain traces 4) May contain traces 5) May contain traces
Chicken`s eggs, eggs and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1) May contain traces 2) May contain traces 3) May contain traces 4) May contain traces 5) May contain traces
Soya protein, soya beans, soya lecithin and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1) May contain traces 2) May contain traces 3) May contain traces 4) May contain traces 5) May contain traces
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"/>	1) rye flour, wheat flour 2) barley malt flour, wheat flour 3) rye bran, wholemeal wheat flour, wheat flour 4) barley malt flour, wheat flour, wholemeal rye flour, rye flour 5) barley malt flour, oat flakes, rye flour, wheat flour
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"/>	1) dextrose 2) dextrose 3) dextrose 4) dextrose 5) dextrose
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1) May contain traces 2) May contain traces 3) May contain traces 4) May contain traces 5) May contain traces
Peanuts and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1) sesame seeds 2) May contain traces 3) May contain traces 4) May contain traces 5) sesame seeds
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 10 mg/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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1) May contain traces 2) May contain traces 3) May contain traces 4) May contain traces 5) 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		
Please add the process-flow-chart of the product including the defined CCPs and the quality process.				
Is the production operation certified:	<input type="checkbox"/> ISO 9001	<input checked="" type="checkbox"/> BRC	<input checked="" type="checkbox"/> IFS	<input type="checkbox"/> Others If so, which?

6 Nutritional information

In accordance with foodstuffs information regulation (FIC)

1) Kaiser roll with sesame seeds

Nutritional values per 100g according to convenience grade		Nutritional values per 100g according to ready baked product	
*Energy:	1188 kJ	*Energy:	1358 kJ
*Energy:	282 kcal	*Energy:	322 kcal
*Fat:	5,8 g	*Fat:	6,7 g
Of which	*saturates: 0,7 g	Of which	*saturates: 0,8 g
	mono-unsaturates: g		mono-unsaturates: g
	polyunsaturates: g		polyunsaturates: g
*Carbohydrate:	46 g	*Carbohydrate:	53 g
Of which	*sugars: 0,7 g	Of which	*sugars: 0,8 g
	polyols: g		polyols: g
	starch: g		starch: g
Fibre:	2,5 g	Fibre:	2,9 g
*Protein:	9,5 g	*Protein:	10,9 g
*Salt:	1,39 g	*Salt:	1,58 g

*mandatory disclosures

2) Wheat roll with sunflower seeds

Nutritional values per 100g according to convenience grade		Nutritional values per 100g according to ready baked product	
*Energy:	1297 kJ	*Energy:	1483 kJ
*Energy:	308 Kcal	*Energy:	352 kcal
*Fat:	7,5 g	*Fat:	8,6 g
Of which	*saturates: 0,9 g	Of which	*saturates: 1,0 g
	mono-unsaturates: g		mono-unsaturates: g
	polyunsaturates: g		polyunsaturates: g
*Carbohydrate:	48 g	*Carbohydrate:	55 g
Of which	*sugars: 0,7 g	Of which	*sugars: 0,8 g
	polyols: g		polyols: g
	starch: g		starch: g
Fibre:	2,8 g	Fibre:	3,2 g
*Protein:	10,9 g	*Protein:	12,4 g
*Salt:	1,49 g	*Salt:	1,7 g

*mandatory disclosures

Wheat roll with rye bran

Nutritional values per 100g according to convenience		Nutritional values per 100g according to ready baked product	
grade			
*Energy:	902 kJ	*Energy:	1030 kJ
*Energy:	213 kcal	*Energy:	243 kcal
*Fat:	1,9 g	*Fat:	2,2 g
Of which	*saturates: 0,1 g	Of which	*saturates: 0,2 g
	mono-unsaturates: G		mono-unsaturates: g
	polyunsaturates: G		polyunsaturates: g
*Carbohydrate:	41 g	*Carbohydrate:	47 g
Of which	*sugars: 0,5 g	Of which	*sugars: 0,5 g
	polyols: G		polyols: g
	starch: G		starch: g
Fibre:	1,0 g	Fibre:	1,1 g
*Protein:	7,2 g	*Protein:	8,2 g
*Salt:	1,45 g	*Salt:	1,65 g

***mandatory disclosures**

3) Mixed wheat roll with pumpkin seeds

Nutritional values per 100g according to convenience		Nutritional values per 100g according to ready baked product	
grade			
*Energy:	1220 kJ	*Energy:	1395 kJ
*Energy:	290 kcal	*Energy:	331 kcal
*Fat:	7,1 g	*Fat:	8,1 g
Of which	*saturates: 1,4 g	Of which	*saturates: 1,6 g
	mono-unsaturates: g		mono-unsaturates: g
	polyunsaturates: g		polyunsaturates: g
*Carbohydrate:	45 g	*Carbohydrate:	51 g
Of which	*sugars: 1,4 g	Of which	*sugars: 1,6 g
	polyols: g		polyols: g
	starch: g		starch: g
Fibre:	3,3 g	Fibre:	3,8 g
*Protein:	10,2 g	*Protein:	11,6 g
*Salt:	1,37 g	*Salt:	1,57 g

***mandatory disclosures**

4) Wheat roll with oilseeds

Nutritional values per 100g according to convenience		Nutritional values per 100g according to ready baked product	
grade			
*Energy:	1277 kJ	*Energy:	1459 kJ
*Energy:	303 kcal	*Energy:	347 kcal
*Fat:	8,2 g	*Fat:	9,4 g
Of which	*saturates: 1,0 g	Of which	*saturates: 1,1 g
	mono-unsaturates: G		mono-unsaturates: g
	polyunsaturates: G		polyunsaturates: g
*Carbohydrate:	45 g	*Carbohydrate:	52 g
Of which	*sugars: 0,6 g	Of which	*sugars: 0,7 g
	polyols: g		polyols: g
	starch: g		starch: g
Fibre:	4,5 g	Fibre:	5,2 g
*Protein:	9,9 g	*Protein:	11,3 g
*Salt:	1,36 g	*Salt:	1,55 g

***mandatory disclosures**

- Values have been calculated: **Basis:**
- 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 and 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).

1) Kaiser roll with sesame seeds

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	40	42	38
Height	mm	40	45	35
Diameter	mm	80	90	70

2) Wheat roll with sunflower seeds

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	40	42	38
Length	mm	70	75	65
Width	mm	70	75	65
Height	mm	40	45	35

3) Wheat roll with rye bran

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	35	38	32
Height	mm	40	45	35
Diameter	mm	75	80	70

4) Mixed wheat roll with pumpkin seeds

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	40	42	38
Length	mm	70	75	65
Width	mm	70	75	65
Height	mm	40	45	35

5) Wheat roll with oilseeds

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	40	42	38
Length	mm	70	75	65
Width	mm	70	75	65
Height	mm	40	45	35

Parameter	Weight	Estimated baking loss
TS product weight after finishing according to baking instruction	Approx. 38g and 33g*	Approx. 5%*

*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

Parameter	Unit	Deep-frozen products (baked: PB and TS)	
		Target value	Upper limit value
Aerobic mesophilic colony count	Cfu / g	100 000	-
Coagulase positive staphylococcus	Cfu / g	10	100
presumed Bacillus Cereus	Cfu / g	100	1 000
E. Coli	Cfu / g	10	100
Mould	Cfu / g	100	-
Salmonella	Cfu / 25 g	-	n.d.
Listeria monocytogenes	Cfu / g	-	100

n. d. = "not detectable"

The microbiological values conform to the LFGB or the guidelines of the DGHM:
The micro-biological parameters are examined as required in the context of an inspection scheme:

Yes No
 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	<input type="checkbox"/> No
	Amount:	

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 (GVO) 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: 16.03.2022