

Lye roll, unsliced

1 General information

Article number	844390
Designation in accordance with food stuff laws FIC	Lye roll, pre-proved dough piece, deep-frozen, with separately added coarse granulated salt, deep-frozen
Country of production	Germany
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- New specification
 Replacement for specification of: 19.10.2018

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



Serving suggestion

Brief product description	Round lye roll, unsliced, pre-proved dough piece, deep-frozen, 120 pieces each 105g, with separately added coarse granulated salt à 140g, deep-frozen
Intended use	Convenience product to bake
Target group	Adult and children without any restriction

Physical features	Product description (RD, PP, PB)
Appearance / colour	Lye pastry in round bun shape, ivory coloured, with separately added coarse granulated salt for decoration
Smell	Typical, of lyed wheat pastry, without any off-odour
Foreign bodies	None

Physical features	Description - ready baked product prepared according to baking instructions (TS)
Appearance / consistency	Good baked pastry, eventually sprinkled with coarse granulated salt, dark brown, pale dough, soft and elastic crumb
Smell	Typical, of Lye pastry, without any off-odor
Taste	Typical, of Lye pastry, potentially salty, 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:	32
	Layers per pallet:	8
	Carton per layer:	4
	Pallet height incl. Euro-pallet [mm]:	1950
	Total gross weight of pallet [kg]:	approx. 457
Carton:	External dimensions L x W x H [mm]:	595 x 395 x 225
	Weight [g]:	674.0
	Material:	Corrugated board
	Quantity per carton [each]:	120
	Net weight of carton contents [g]:	12600
Inner bag:	Dimensions [mm]:	630 x 430
	Weight per inner bag [g]:	25.0
	Material:	PE
	Quantity of inner bags per carton:	3
	Inner bag closed:	Yes
	Closing:	heat-sealed
Others:	Description:	bag for coarse granulated salt
	Dimensions [mm]:	80 x 130
	Weight [g]:	2.7
	Quantity per carton:	1
	Material:	PP-foil bag
Total packaging weight:	Carton + Inner bag + Others [g]:	751.7

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 (4055509030412) <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 checked="" type="checkbox"/> Shelf life <input type="checkbox"/> None	<input type="checkbox"/> Batch No. <input type="checkbox"/> Others (if yes, what?): Bag for coarse granulated salt: article number, shelf life

3.4 Product handling

Transport and storage conditions:		- 18 °C Don` t refreeze once defrosted!	
Shelf-life from production date: (under correct storage conditions)		5 months	
Recommendation of shelf life of the ready baked product:		8 hours	<input checked="" type="checkbox"/> at room temperature
		Remark:	
Type of Date:		At -18 ° C best before: dd.mm.yyyy	
Baking instruction	Thawing time	30 Min.	<input checked="" type="checkbox"/> at room temperature
	Steam	<input type="checkbox"/> lot of	<input type="checkbox"/> little <input checked="" type="checkbox"/> none
	Baking time (in pre-heated oven)	ca. 12-14 Min.	
	Pre-heating temperature	Fan-assisted 180-210 °C	Normal oven
	Baking temperature	Fan-assisted 170-180 °C	Normal oven
	Slide	<input checked="" type="checkbox"/> open	<input type="checkbox"/> closed
	Miscellaneous	Remark: After thawing cut 2/3 of roll with a sharp knife and sprinkle with coarse granulated salt. The baking time depends on the favourite browning and/or the type of oven.	

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	wheat flour, flour treatment agent sodium acetates
water	
yeast	
rapeseed oil	
baking agent	dried wheat sour dough (wheat flour, starter cultures), wheat flour, sugar, emulsifier mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (vegetable), wheat gluten, wheat malt flour, acidity regulator calcium carbonate, salt, flour treatment agents (enzymes (amylases), ascorbic acid)
salt	salt, anti-caking agent sodium ferrocyanide, acidity regulator sodium carbonates
barley malt extract	
acidity regulator	sodium hydroxide
decoration: coarse granulated salt	

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 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 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
acidity regulator	calcium carbonate	E170	
acidity regulator	sodium carbonates	E500	in the dough piece technologically inactive
acidity regulator	sodium hydroxide	E524	
anti-caking agent	sodium ferrocyanide	E535	in the dough piece technologically inactive
emulsifier	mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	E472e	vegetable
flour treatment agent	ascorbic acid	E300	
flour treatment agent	enzymes (amylases)	-	
flour treatment agent	sodium acetates	E262	in the dough piece technologically inactive

Product specification

4.3 Declaration of ingredients (identical with the label)

Ingredients:
<p>WHEAT flour, water, yeast, rapeseed oil, salt, dried WHEAT sour dough, BARLEY malt extract, sugar, emulsifier mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, WHEAT GLUTEN, WHEAT malt flour, acidity regulator calcium carbonate, flour treatment agents (ascorbic acid, enzymes (amylases)), acidity regulator (acidity regulator sodium hydroxide), Decoration: coarse granulated salt.</p> <p>The product may contain traces of egg, milk, sesame seeds, soya.</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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Lactose and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	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"/>	barley malt extract, dried wheat sour dough, wheat flour, wheat gluten, wheat malt 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Cocoa	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Legumes	X		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Lupine and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
*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 checked="" 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:	1045 kJ	*Energy:	1155 kJ
*Energy:	247 kcal	*Energy:	273 kcal
*Fat:	3.5 g	*Fat:	3.8 g
of which	*saturates: 0.5 g	of which	*saturates: 0.6 g
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:	46.0 g	*Carbohydrate:	50.0 g
of which:	*sugars: 1.1 g	of which	*sugars: 1.3 g
	polyols:		polyols:
	starch:		starch:
Fibre:	2.5 g	Fibre:	2.8 g
*Protein:	7.1 g	*Protein:	7.8 g
*Salt:	1.4 g	*Salt:	1.5 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	105	112	100
Height	mm	32	42	23
Diameter	mm	80	95	75

Parameter	Unit of measure	Weight	Estimated baking loss
TS product weight after finishing according to baking instruction	g	Ca. 95*	ca. 10%

*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 (dough: RD and PP)	
		target value	upper limit
Aerobic mesophilic colony count	cfu/g	-	-
Coagulase positive staphylococcus	cfu/g	100	1000
presumed Bacillus Cereus	cfu/g	100	1000
E. Coli	cfu/g	100	1000
Mould	cfu/g	10000	-
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 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

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 currant 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.

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State: 07.07.2023