



PRODUCT DATA SHEET

Fibres and Omega loaf 400g		
For consumers concerned about their well-being: the very best of our French know-how in a single loaf!		
	Product image (non contractual)	Consumer packaging
340065		

Internal product code	340065	Status	Frozen
Trade name	Fibres and Omega loaf 400g	Minimum durability date	12 months
Legal name	Frozen bread with brown flax, chia and sunflower seeds	Invoice nomenclature	PAVE FIBRES ET OMEGA 3 400g FAS SAC NEU
Customs nomenclature	1905903000	Additional information	Individual Bags
Product manufactured in	France	Channel	

LIST OF INGREDIENTS (product as sold) The major European allergens are indicated in capital letters.

WHEAT flour 45% (origin : France - Red Label), water, mixed seeds 13% (brown flax, chia, sunflower), hard WHEAT semolina, WHEAT sourdough, WHEAT GLUTEN, OAT flakes (1.9%), salt, toasted malted WHEAT flour, devitalised RYE sourdough, yeast, buckwheat fibres, deactivated yeast, malted WHEAT flour, flour treatment agent [ascorbic acid E300].

Percentage of butter in the dough	/
Possible traces of European allergens	A21 production site : soya, milk, nuts, mustard, sesame seeds

No GMOs, in accordance with EC regulations 1829 and 1830/2003. No ionising treatment.

NUTRITIONAL VALUES /100g (as sold)			
Energy (KJ)	1236	Sodium (mg)	440
Energy (Kcal)	294	Calcium (mg)	
Fats (g)	8,1	Potassium (mg)	
of which saturated fatty acids (g)	0,9	Iron (mg)	
Carbohydrates (g)	41	Vit A (mg)	
of which sugars (g)	2,8	Vit D (mg)	
Dietary fibres (g)	6,5	Trans fatty acids (g)	<0,1

Proteins (g)	11	Cholesterol (mg)	0,92
Salt (g)	1,1		

CLAIMS

The product complies with the following claims: Vegetarian / Palm-free

STORAGE CONDITIONS

Store at negative temperature: -18°C. Do not refreeze a thawed product.

ADVICE ON IMPLEMENTATION

Preheat oven to 230°C / Tray preparation (40x60cm) : 6 loaves per baking tray covered with a sheet of baking paper / Bake for 25-30 min at 190°C / Closed oura / Rest time after baking: 30 min.

Recommendations for preparation may vary depending on the equipment used and how full the oven is. Using steam: advice on preparing with steam is available from our teams.

PRODUCT DIMENSIONS (product as sold)

Length (cm)	Width (cm)	Circumference (cm)	Diameter (cm)	Height (cm)
20 +/-3	12 +/-2			6,5 +/-1

LOGISTICAL DATA

	EAN	Length (cm)	Width (cm)	Height (cm)	Gross weight (Kg)	Net weight (Kg)	Number of CSU's	Number of pieces
Bag		/	/	/	8,05	8	/	20
Cardboard (202365)	3248288148886	59,8	39,3	23,7	8,78	8	1	20
Europe pallet	3248288148909	120	80	180,9	270,84	224	28	560

Number of boxes per layer	4	Number of layers per pallet	7	Number of boxes per pallet	28
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Microbiological characteristics	Target values	Tolerances
Escherichia coli	<10/g	<100/g
Staphylococcus aureus	<100/g	<1000/g
Listeria monocytogenes	Absent / 25g	<10/g
Salmonella	Absent / 25g	/

Packaging characteristics

Cardboard	Bag	Label	Adhesive tape	Blister	Link
PAP 20	HDPE 2	PAP 22	PP 5		

Product complies with French and European regulations. Version : 3 Date : 10/03/2024