


PRODUCT DATA SHEET

| Doughnut with raspberry filling 75g | | |
|--|---|--------------------|
| A soft and traditional doughnut with a slightly sour raspberry filling, ideal for a snack. | | |
| | Product image (non contractual) | Consumer packaging |
| 502699 |  | |

| | | | |
|--------------------------------|--|--------------------------------|---|
| Internal product code | 502699 | Status | Frozen |
| Trade name | Doughnut with raspberry filling 75g | Minimum durability date | 18 months |
| Legal name | Frozen doughnut with raspberry filling | Invoice nomenclature | BEIG FRAM 75g CT/SG MTL |
| Customs nomenclature | 1905908000 | Additional information | |
| Product manufactured in | France | Channel |  |

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

WHEAT flour (origin : France) 37%, raspberry filling 28% (raspberry puree 11%, sugar, water, thickener [modified starch E1442], natural raspberry flavouring, concentrated purple carrot juice, preservative [potassium sorbate E202]), water, vegetable oils (sunflower, rapeseed), EGGS, sugar, salt, yeast, emulsifier [mono- and diglycerides of fatty acids E471], WHEAT GLUTEN, BUTTER powder (BUTTER, maltodextrin, MILK protein, emulsifier [E471 mono- and diglycerides of fatty acids]), thickeners [E412 guar gum, E415 xanthan gum], flour treatment agent [E300 ascorbic acid], deactivated yeast, malted WHEAT flour.

Percentage of butter in the dough

/

Possible traces of European allergens

A19 production site : nuts

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

NUTRITIONAL VALUES /100g (as sold)

| | | | |
|------------------------------------|------|-----------------------|------|
| Energy (KJ) | 1280 | Sodium (mg) | 360 |
| Energy (Kcal) | 305 | Calcium (mg) | 31 |
| Fats (g) | 12 | Potassium (mg) | 157 |
| of which saturated fatty acids (g) | 1,4 | Iron (mg) | 2 |
| Carbohydrates (g) | 44 | Vit A (mg) | <0,3 |
| of which sugars (g) | 13 | Vit D (mg) | <0,3 |
| Dietary fibre (g) | 1,8 | Trans fatty acids (g) | 0,14 |
| Protein (g) | 5,2 | Cholesterol (mg) | 27 |

| | | | |
|----------|-----|--|--|
| Salt (g) | 0,9 | | |
|----------|-----|--|--|

CLAIMS

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

STORAGE CONDITIONS

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

ADVICE ON IMPLEMENTATION

Remove the doughnuts from their cardboard, lay them out flat on a baking tray and leave to defrost for 1H30 at room temperature. Storage : to keep their softness, the doughnuts removed from their cardboard should be eaten within the day. To extend the shelf life of the products, make sure they are kept in a packaging. They can be eaten up to 72 hours after defrosting.

PRODUCT DIMENSIONS (product as sold)

| Length (cm) | Width (cm) | Circumference (cm) | Diameter (cm) | Height (cm) |
|-------------|------------|--------------------|---------------|---------------|
| | | | 8 +/- 0,5 | 4,75 +/- 0,75 |

LOGISTICAL DATA

| | EAN | Length (cm) | Width (cm) | Height (cm) | Gross weight (Kg) | Net weight (Kg) | Number of CSU's | Number of pieces |
|-------------------------------|---------------|-------------|------------|-------------|-------------------|-----------------|-----------------|------------------|
| Bag | | / | / | / | 3,02 | 3,0 | / | 40 |
| Reinforced cardboard (240062) | 3760012762231 | 39,9 | 29,6 | 18,2 | 3,303 | 3,0 | 1 | 40 |
| Europe pallet | 3248288152500 | 120,0 | 80,0 | 197,0 | 289,24 | 240,0 | 80 | 3200 |

| | | | | | |
|---------------------------|---|-----------------------------|----|----------------------------|----|
| Number of boxes per layer | 8 | Number of layers per pallet | 10 | Number of boxes per pallet | 80 |
|---------------------------|---|-----------------------------|----|----------------------------|----|

| 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 | | PAP 22 | PP 5 | | |

Product complies with French and European regulations. Version : 2 Date: 15/08/2024