

## Filly Cappuccino Donut

#### 1 General information

Article number	840701
Designation in accordance with food stuff laws FIC	Deep fried yeast pastry with cappuccino flavoured filling, decorated with cappuccino flavoured topping, granulated pieces of cookies covered in cocoa topping and stripes of cocoa topping ready baked, deep frozen
Country of production	Poland
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

×	New	specification
I.A.I	11000	Specification

Replacement for specification of:

#### 2 Label - Logo



### 3 Product description

### 3.1 Convenience grade, physical features of deep-frozen or finished product



Serving suggestion

·	Donut with cappuccino flavoured filling, decorated with cappuccino flavoured topping, granulated pieces of cookies covered in cocoa topping and stripes of cocoa topping, ready baked, deep frozen. 36 pieces each 73 g
Intended use	Convenience product to thaw
Target group	Adults and children without any restriction

Physical features	Description - thawed product prepared according to thawing instructions (TS)
Appearance / consistency	Round shape with hole in the middle; decorated with cocoa topping, sprinkles in covering and cocoa stripes
Smell	Typical, of coffee; without foreign odour
Taste	Typical, of deep fried yeast pastry, perceptible taste of filling and topping: cappuccino; 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 / adv	vertising slogan			
3.3 Packaging data and dimensions				
Pallet:	Cartons per pallet:	120		
	Layers per pallet:	15		
	Carton per layer:	8		
	Pallet height incl. Euro-pallet [mm]:	1980		
	Total gross weight of pallet [kg]:	approx. 389		
Carton:	External dimensions L x W x H [mm]:	397 x 292 x 122		
	Weight [g]:	380.0		
	Material:	Carton		
	Quantity per carton [each]:	36		
	Net weight of carton contents [g]:	2628		
Inner bag:	Dimensions [mm]:	620 x 550		
	Weight per inner bag [g]:	18.0		
	Material:	HDPE		
	Quantity of inner bags per carton:	1		
	Inner bag closed:	No		
Additional Information:	Individually wrapped?:	0		
Total packaging weight:	eight: Carton + Inner bag + Additional Information [g]: 398			
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:	rton:  Product designation  EAN 128 (4031072407011)  Shelf life  Product designation  EC control No. Country of origin Others (if yes, what?):			
Inner bag:	☐ Article number ☐ Batch No. ☐ Shelf life ☐ Others (if yes	s, what?):		



## 3.4 Product handling

Transport and storage conditions:		-18°C	
		Don`t refreeze once defrosted!	
Shelf-life from production date:		18 months	
(under correct storage conditions)			
Recommendation of shelf life of the ready baked product:		72 hours	<b> ■</b> at room temperature
		Remark:	
Type of Date:		At -18 ° C best before: dd.mm.yyyy	
Thawing instruction:	Defrosting time	60-120 min	xat room temperature



### 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				
cappuccino flavoured filling	sugar, palm fat, sunflower oil, sweet whey powder, 1% coffee extract, emulsifier soya lecithin, cocoa powder, flavouring, colouring paprika extract			
water				
cappuccino flavoured topping	sugar, palm kernel fat, coconut fat, palm fat, starch, lactose, skimmed milk powder, low fat cocoa powder, sweet whey powder, emulsifier soya lecithin, flavours flavourings			
palm fat	vegetable fats palm			
granulated pieces of cookies in covering	granulated pieces of cookies in covering (sugar, palm kernel fat, skimmed milk powder, low fat cocoa powder, concentrated butter, emulsifier (soya lecithin), natural vanilla flavouring), granulated biscuits (wheat flour, sugar, coconut oil, glucose-fructose syrup, raising agent (sodium carbonates), glazing agent (shellac, gum arabic))			
cocoa topping	sugar, palm kernel fat, palm fat, coconut fat, low fat cocoa powder, lactose, emulsifier lecithin, natural flavouring, antioxidants (fatty acid esters of ascorbic acid, tocopherol-rich extract )			
sugar				
dextrose	wheat			
yeast				
rapeseed oil	vegetable oil rapeseed			
soya flour				
whey powder				
raising agents	diphosphates, sodium carbonates			
salt				
emulsifiers	mono- and diglycerides of fatty acids (vegetable), sodium stearoyl-2-lactylate (vegetable)			
wheat gluten				
skimmed milk powder				
flour treatment agent	ascorbic acid			
whole egg powder				
colour	colouring carotene			
flavouring				



## 4.1.1 Further Ingredients

Ingredient	Contained Yes / No	If yes,		
Rennet	☐ Yes 🗷 No	☐ Microbial origin☐ Animal origin		
Glutamates	☐ Yes 🗷 No	Name: Quantity		
Gelatin	☐ Yes 🗷 No	Source		
Flavour	Yes No	Alcohol contained (e.g. as carrier) Yes No		
Cinnamon / coumarin	☐ Yes 🗷 No	Country of origin Type of cinnamon: Quantity of cinnamon per piece: Quantity of coumarin per piece:		
Palm	Yes No	Is it from a sustainable palm oil-production?  Yes, method / certification:		
Nanotechnology	Are raw materials or components n  Yes  No	made of nanotechnology used in the product?		
Animal-based carriers	Are there used animal-based carried  Yes  No	ers (e.g. for flavourings)?		
Alcohol	Does the product contain alcohol of Yes No	or alcohol without obligation to declare?  If so, which percentage of vol.%?		

### 4.2 Additives and ancillary materials used

Class designation	Name	E-number	Status / biological source
antioxidant	fatty acid esters of ascorbic acid	E304	
antioxidant	tocopherol-rich extract	E306	
colouring	carotene	E160a	
colouring	paprika extract	E160c	
emulsifier	lecithin	E322	
emulsifier	mono- and diglycerides of fatty acids	E471	vegetable
emulsifier	sodium stearoyl-2-lactylate	E481	vegetable
emulsifier	soya lecithin	E322 (soya)	
flour treatment agent	ascorbic acid	E300	
glazing agent	gum arabic	E414	
glazing agent	shellac	E904	
raising agent	diphosphates	E450	
raising agent	sodium carbonates	E500	

This product specification is not subject to an amendment service. Article-No.: 840701 Filly Cappuccino Donut 00-425



#### 4.3 Declaration of ingredients (identical with the label)

Ingredients:
--------------

WHEAT flour, 15% cappuccino flavoured filling (sugar, vegetable fats and oils (palm fat, sunflower oil), sweet whey powder (MILK), 1,2% coffee extract, emulsifier E322 (SOYA), cocoa powder, flavouring, colouring paprika extract), water, 12% cappuccino flavoured topping (sugar, palm kernel fat, coconut fat, palm fat, starch, LACTOSE, skimmed MILK powder, low fat cocoa powder, sweet whey powder (MILK), emulsifier E322 (SOYA), flavours), vegetable fats palm, granulated pieces of cookies in covering (granulated pieces of cookies in covering (sugar, palm kernel fat, skimmed MILK powder, low fat cocoa powder, concentrated butter (MILK), emulsifier E322 (SOYA), natural vanilla flavouring), granulated biscuits (WHEAT flour, sugar, coconut oil, glucose-fructose syrup, raising agent sodium carbonates, glazing agents (shellac, gum arabic))), 2,7 cocoa topping (sugar, vegetable fats (palm kernel, palm, coconut), low fat cocoa powder, LACTOSE, emulsifier lecithin, natural flavouring, antioxidants (fatty acid esters of ascorbic acid, tocopherol-rich extract )), sugar, dextrose, yeast, vegetable oil rapeseed, SOYA flour, whey powder (MILK), raising agents (diphosphates, sodium carbonates), salt, emulsifiers (mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate), WHEAT GLUTEN, skimmed MILK powder, flour treatment agent ascorbic acid, whole EGG powder, colouring carotene, flavouring.

The product may contain traces of nuts, peanut.

### 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)		ned in oduct	E-number
	Yes	No	
Colour	×		E160a, E160c
Preservative		×	
Antioxidant	×		E304, E306
Flavour enhancer		×	
Sulphur		×	
Blackened (Olives with a concentration of ferrous gluconate (E579) or ferrous lactate (E585) have to be labeled)		×	
Waxes (contained as surface treatment agent for fresh citrus fruits, melons, apples and pears (E901-E904, E912 or E914))		×	
Phosphate (only in meat products with additives E338-E341, E450-E452)		×	
Sweeteners		×	
Contains a source of phenylalanine		×	

This product specification is not subject to an amendment service. Article-No.: 840701 Filly Cappuccino Donut 00-425



Presence of ingredients with allergenic potential

Category	Subject to labelling req. in accodance with		Contained in the product 3			Type, exact designation (e.g. wheat flour, whole	
Category	Alba List* 1	EU regulation*2	?	Yes	No	milk etc.)	
Cow milk, milk and products thereof	Х	Х		×		concentrated butter, lactose, skimmed milk powder, sweet whey powder, whey powder	
Lactose and products thereof	Х	Х		×		concentrated butter, lactose, skimmed milk powder, sweet whey powder, whey powder	
Chicken's eggs, eggs and products thereof	Х	х		×		whole egg powder	
Soya protein, soya beans, soya lecithin and products thereof	Х	х		×		soya flour, soya lecithin	
Gluten, cereals containing gluten (i.e. wheat, rye, barley, spelt, oat, kamut or hybrid strains of the above) and products thereof	Х	х		×		wheat flour, wheat gluten	
Beef	Χ				×		
Pork	Χ				×		
Chicken	Χ				×		
Fish and products thereof	Χ	Х			×		
Shellfish and crustaceans and products thereof	Х	Х			×		
Molluscs and products thereof	Х	Х			×		
Maize	Х			×		starch	
Cocoa	Х			×		cocoa powder, low fat cocoa powder	
Legumes	Χ				×		
Nuts such as almonds, Queensland, hazelnuts, pecan, para, macadamia, cashew, walnuts, pistachio and products thereof	Х	X	×			May contain traces	
Peanuts and products thereof	Х	Х	×			May contain traces	
Sesame seeds and products thereof	X	X			×		
Glutamate (E620 to E625)	Х				×		
Sulphur (E220 to E228), sulphur dioxide and sulphites with a content exceeding 10mg/kg or 10 ml/l and products thereof	Х	х			×		
Coriander	Х				×		
Celery and products thereof	Х	Х			×		
Carrots	Х				×		
Lupine and products thereof	Х	Х			×		
Mustard and products thereof	X	X			×		
*1 - Version 2011						<u> </u>	
*2 - Regulation 2003/89/EG, regulation	2006/142/FG a	ınd regulation (FLI	) No. 116	59/2011			
*3 - Please mark "?" if there is insufficie - Please mark "Yes" if the article co carry-over) - Please mark "No" if the article is fre	nt information ntains the men	available or if the tioned substance	article co	ntains just tr			



5 Quality assurance / HAC	CP			
Is the product tested under a fore	ian hady and / or m	notal dotactor?	<b>▼</b> Yes	□ No
•		letal detector?	1_	
Is there an existing HACCP conce	·		☐ Yes	☐ No
Is the production operation certified:	☐ ISO 9001	■ BRC ■ IFS	Others: If s	o, which?
6 Nutritional Information				
In accordance with foodstuffs info	rmation regulation	(LMIV) and German nutritio	nal information	n regulations
·	onvienence grade	Nutritional values per	a	cc. to TS produc
*Energy:	1968 kJ	*Energy:		1968 kJ
*Energy:	472 kcal	*Energy:		472 kcal
*Fat:	28.0 g	*Fat:		28.0 g
of which *saturates	: 15.0 g	of which	*saturates:	15.0 g
mono-unsaturates	:	mor	no-unsaturates:	/
poly-unsaturates	:	ро	ly-unsaturates:	
*Carbohydrate:	48.0 g	*Carbohydrate:	/	48.0 g
of which: *sugars	: 26.0 g	of which	*sugars:	26.0 g
polyols	:		polyols:	
starch	: /		starch:	
Fibre:	1.5 g	Fibre:		1.5 g
*Protein:	5.6 g	*Protein:		5.6 g
*Salt:	0.7 g	*Salt:		0.7 g
*mandatory disclosures  Values have been calculated.		Basis: Nutritional information materials	acc. to the spe	ecification of the
Values have been determinated	3	Basis:		_
Is the product vegetarian / ovo-lac No ingredients of animal origin ex honey		components, eggs, egg compo	onents,	Yes 🗆 No
Is the product ovo-vegetarian? No ingredients of animal origin ex	cept for eggs, egg co	omponents, honey		Yes 🗷 No
Is the product lacto-vegetarian? No ingredients of animal origin ex	cept for milk, milk o	components, honey	_	Yes 🗷 No
Is the product vegan?  No ingredients of animal origin	avida a diata		Ц	162 🔽 140
Is the product suitable for the foll Halal - If so, please add the currer Kosher - If so, please add the currer	nt certificate.		_	Yes 🗷 No

X No

☐ Yes



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 me designation / identification:	ans of this Yes	s  No	
The raw materials and packaging materials used are spo	ecified Yes	s 🔲 No 🔲 Par	tly
8 Product-Parameter			

## Chemical and physical parameters

Generally the target values of the specification are minimum values for the average values (average value > 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 < upper limit value resp. piece > lower limit value).

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	73	75	73
Height	mm	30	34	26
Diameter	mm	95	102	88

### 8.2 Microbiological parameters of pastries

Parameter	Unit	pastries deepfrozen (baked: PB and TS)			
T di difficio	O.m.	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		

Listeria monocytogenes	cfu / g	-	100				
n. d. = "not detectable"							
The microbiological value	es conform to	the LFGB or the	e guidelines of th	ne DGHM:	×	Yes	No
The micro-biological para scheme:	meters are ex	xamined as requ	ired in the conte	ext of an inspection	×	Yes	No



State: 01.09.2021

, illiadiation, ilais latty aoid	9	Irradiation /	Trans	fatty	/ acids
----------------------------------	---	---------------	-------	-------	---------

Has the end product been treated with ionising radiation?	☐ Yes	<b>⋉</b> No
Does the end product contain additives that have been treated with ionising radiation?	☐ Yes	<b>⋈</b> No
Does the product contain any artificial trans fatty acids?	× Yes	□ No
If yes, does the product contain < 2g artificial trans fatty acids per 100g fat?	Yes Quantity	□ No < 0,1g

#### 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.

Electronically generated document - valid without signature!

This product specification is not subject to an amendment service. Article-No.: 840701 Filly Cappuccino Donut 00-425