

ARYZTA Bakeries Deutschland GmbH Industriestraße 4 06295 Eisleben	Form Finished goods specification Ciabatta Sliced No. 20611088	FA/7.60204 Issued: 20.02.19 Vers.: 0 Page 1 of 6 Print date: 14.09.2022
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Manufacturer data		Number	Name
Product	20611088		Ciabatta Sliced

Customer data		Number	Name
Customer	5677		ARYZTA Bakeries Deutschland GmbH
Product			

Legal name

Ciabatta roll, sliced, ready baked, deep-frozen

Product description

Rustic small wheat pastry with its origin in North Italy and Spain.
The product is ready baked, has coarse pores and a sandwich cut.

Size in mm	Target	Min	Max
Length	185,00	170,00	200,00
Width	75,00	65,00	85,00
Height	45,00	35,00	55,00
Cutting height	20,00	17,00	23,00
Notes			

Weight in g	Target	Min	Max
Deep frozen (packaging)	115,00	110,00	125,00
Baked	115,00	110,00	125,00
Dough	136,00	133,00	140,00
Notes			

Ingredients according to LMIV

WHEAT flour, water, durum WHEAT semolina, sourdough (water, WHEAT flour, RYE flour), yeast extra virgin olive oil, salt, BARLEY malt extract.

The product may contain traces of egg, milk, sesame seeds and soya.

Additives to declare

Nutritive values

Deep frozen (saleable mass) in g	115
Baking loss %	
One consumption equals (serving size (FG) in g)	115,00
Average nutritional values	per 100 g
	TK
Energy (kJ)	1001
Energy (kcal)	237,0
Fat (g)	3,30
of which:	
saturated fat (g)	0,50
monounsaturated fat	1,80
polyunsaturated fat	0,80
Carbohydrates (g)	45,00
of which:	
Sugar (g)	1,30
Polyhydric alcohols (g)	
Starch (g)	
Fibres (g)	3,10
Protein (g)	5,80
Salt (g)	1,38
Sodium (mg)	
Carbohydrate unit (CU)	4
TFA/ total fat (g)	

values for the daily requirement based on an advised daily energy supply.

The individual nutrient requirement might be higher or lower depending on the gender, age and physical activity

basal metabolic rate of 2000 kcal

calories = 2000 kcal / 8400 kJ

fat = 70g

saturated fat = 20 g

carbohydrates= 260 g

sugar = 90 g

protein = 50 g

salt = 6 g

Chemical standards

Heavy metals, plant protection products, mycotoxins
according to VO (EG) 1881/2006

Microbiology

Germ group	n	c	m	M	Unit
					CFU/g
Escherichia coli	5	1	10	100	CFU/g
Moulds	5	1	100	---	CFU/g
Staphylococcus(coagulase-pos.)	5	1	10	100	CFU/g
Bacillus cereus (presumptive)	5	1	100	1000	CFU/g
Salmonella	5	1	---	n.n. in 25g	CFU/g
Listeria monocytogenes	5	1	---	100	CFU/g

Legend:

n number of investigated samples of a unit/ batch

c number of samples with a germ number between m and M; the result is acceptable if the germ number of remaining samples reaches at most the amount of m

m guideline (threshold) for the germ number; the result is sufficient if the germ number of each single sample does not exceed m

M warning value (maximum) for the germ number; the result is not sufficient if the germ number of one or more samples is or exceeds M

Special diets

Allergens

Category	Contains according to the recipe	Cross contamination possible	
		in plant	on line
Cereals containing gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof	X		
Milk and products derived from them (incl. lactose)		X	
Egg and products derived from them		X	
Fish and products derived from them			
Crustaceans and products derived from them			
Soybeans and products derived from them		X	
Peanuts and products derived from them			
Edible nuts like almond, queensland-, hazel-, pecan-, brazil nuts, cashews, walnuts, pistachio and products derived from them			
Sesame seeds and products derived from them		X	
Celery and products derived from them (including celery salt)			
Mustard and products derived from them			
Sulphur dioxide and sulphites whose content 10 mg/kg or rather 10ml/l exceeds			
Lupine and products derived from them			
Molluscs and products derived from them (means clams, squid etc.)			
Lactose			
Meat products			
No allergens			

Packaging, Storage, BBE

Frozen, colder than -18°C, Do not refreeze after defrosting!

BBE 365 Days

Remaining shipping life 240 Days

BBE type

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Distribution, Storage

Pallet		Box	
Height of pallet	1725	Piece per box	60
Box per pallet	28	Net weight box (kg)	6,900
Layer per pallet	7	Tare weight* (g)	0,523
Box per layer	4	Gross weight of box (kg)	7,423
Piece per pallet	1680	*board, foil, label, sub packaging	
Weight per piece frozen (g)	115		
Net weight pallet (kg)	193,200	Inner bag	
Total weight of packaging (kg)	39,893	Bags per box	1
Gross weight of pallet (kg)	233,093	Units per bag	60
		Notice on inner bag	
		Sub- packaging	
		Units	
		Additional item	
		Amount per box	
Interlayer pallet		Tape	
Units	1	Specifics	

	Length	Width	Height	UoM	Tare weight	UoM	Material type
Pallet	1200	800	150	mm	25,000	kg	Euro
Interlayer pallet	680	1080		mm	257,000	g	whole cardboard
Box	598	398	225	mm	496,000	g	corrugated card board
Label	105	219		mm	3,700	g	label paper
NVE label	100	99		mm	1,000	g	label paper
Tape		48		mm	2,480	g	acrylic
Inner bag	750	625	420	mm	22,000	g	HDPE- film
Sub-packaging				mm			glue
Additional item							

Baking instructions

Thaw the frozen ciabatta at an ambient temperature.

Special tip

Sensory description after baking

External composition	very crispy crust, sightly floured, rustic
Internal composition	coarse pores, juicy crumb
Smell	typical, slightly sour
Taste	juicy, savory, hearty strong

Notes

Statement

We can confirm that the delivered articles including the used raw and packaging materials comply with the requirements of legislation of the European Union, and the requirements of German Food Law in the currently valid version. Anyone involved in the processing of the products is himself legally responsible for the observation of all requirements.

Suppliers' declarations are available regarding all manufactured raw materials delivered to us, and used for production that the raw materials do not contain GMO or are made of GMO as well as do not consist of GMO or containing ingredients produced from GMO.

Adventitious or technically unavoidable contaminations with genetically modified material up to a threshold value of 0,9 % relating to the individual ingredient cannot be excluded (Regulation (EC) No 1829/2003 and (EC) No 1830/2003).

The product is made of natural materials and can contain parts of pits, stone, shell, bone and cartilage tissue in spite of utmost care.

This specification is done automatically and is valid without signature. The present specification is a currently valid version, changes are reserved.

Change history

05.05.2022 LS Linienerweiterung - Projekt Sunrise