

Bretzel

1 General Information:

Article number	28178
Designation in accordance with food stuff laws FIC	Preproved frozen pretzels
Production land	France
Customs Code	19059080
EAN Number	03604380281782

- Vegan
 Vegetarian
 New specification
 Replaces specification of: 02.11.2018

2 Brand Logo



3 Product description

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

Convenience grade	
<input checked="" type="checkbox"/>	RD Product (raw dough/unproved)
<input type="checkbox"/>	PP Product (pre-proved)
<input type="checkbox"/>	PB Product (pre-baked)
<input type="checkbox"/>	TS Product (ready baked)
<input type="checkbox"/>	Other
<input type="checkbox"/>	Chill
<input checked="" type="checkbox"/>	deep-frozen
<input type="checkbox"/>	Ambient temperature



3.2 Product handling

Transport and storage conditions:		-18°C Do not refreeze after thawing!	
Shelf-life from production date: (Under proper storage conditions)		6 months	
Recommended of shelf life of the ready baked product:		Remark: NA	
Preparation instruction	Thawing / Defrosting time	15-20 min.	<input checked="" type="checkbox"/> at 4 °C
	Baking time (in pre-heated oven)	10-12 min.	
	Preheat temperature	Normal oven	170°C
	Baking temperature	Normal oven	165-175°C
Remark:		Before cooking, sprinkle the pretzel with coarse salt	

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	95	105	85
Length	mm	140	150	130
Width	mm	115	125	105
Height	mm	20	25	15

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	44
	Layers per pallet:	11
	Carton per layer:	4
	Pallet height incl. Euro-pallet [mm]:	1921
	Total gross weight of pallet [kg]:	approx. 397
	Pallet Type:	Euro pallet
	Pallet Length (mm):	1200
	Pallet Width (mm):	800
Carton:	External dimensions L x W x H [mm]:	586 x 391 x 161
	Weight [g]:	842,0
	Quantity per carton [each]:	80
	Net weight of carton contents [g]:	7740
Inner bag:	Dimensions [mm]:	614 x 0.05
	Weight per inner bag [g]:	15,0
	Material:	PEBD
	Quantity of inner bags per carton:	4
	Inner bag closed:	Yes
	Closing:	welded / sealed
Additional Information:	Individually wrapped?:	0

Others

Description:	salt bag
Dimension (mm):	155 x 85 x 20
Weight (g):	1
Number per boxe:	1
Material:	OPP

4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:
WHEAT flour, water, vegetable oil rapeseed, yeast, salt, acidity regulators (E524, E450, E341), emulsifier E472e, thickener E412, WHEAT GLUTEN, WHEAT malt flour, dextrose, flour treatment agent E300, enzymes (alpha amylase, xylanase).
The product may contain traces of egg, milk, soya.

4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,
Alcohol	Does this product contains alcohol / alcohol that does not need to be declared?	
	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	If so, which percentage of vol.%?
Vegetable fat	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	3.5 - 4%
Milk fats	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	58 - 62%
Lactose	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Raw materials of animal origin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Pork derivative	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Salt	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	1,6
Palm oil	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	

4.3 Declaration of Allergens

Use of ingredients with allergic potential

Category	Identification according to:	Used in the product			Type, exact description (as wheat flour, milk, etc.)
	Guideline EU	may contain	Yes	No	
Cow's milk protein, milk and products made therefrom	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Chickenegg, eggs and products made therefrom	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
soyprotein, soybeans, soylecithins and products made therefrom	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Gluten (i.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat gluten, wheat malt flour
Fish and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanut and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphite (E 220 to E 228) The content of which exceeds 10 mg / kg or 10 ml / l and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupines and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Coup de pates S.A.S.

Product specification

5 Nutritional information

According to regulations EC 1169/2011

Nutritional values per 100g	
Energy:	1035 kJ
	248 kcal
Fat:	4.4 g
of which saturates	0.5 g
Mono-unsaturated fatty acids:	
poly-unsaturates	
Carbohydrate:	43.7 g
of which sugars:	0.5 g
Fiber:	2.7 g
Protein:	6.8 g
Salt:	1.6 g

6 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?	No	
applicable value		

7 Further ingredient query

Has the end product been treated with nanotechnology?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain GMO ingredients?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

8 Customer Label

FRAGILE

80 BRETZELS 95g / 80 SALTED PRETZEL 95g

A CONSERVER A -18°C / STORE AT -18°C
NE PAS RECONGELER UN PRODUIT DECONGELÉ /
ONCE DEFROSTED, DO NOT REFREEZE

28178

BRETZELS PREPOUSSES SURGÉLÉS / PREPROVED FROZEN PRETZELS
INGREDIENTS: farine de blé, eau, huile de colza, levure, sel, correcteurs d'acidité (E504; E450; E341), émulsifiant E472a, épaississant E412, GLUTEN de BLÉ, farine de BLÉ malté, dextrane, agent de traitement de la farine, E300, enzymes (alpha-amylase, xylanase). Le produit peut contenir des traces de: oeufs, lait, soja.
MODE DE CUISSON: Laisser décongeler pendant environ 15 à 20 minutes entre 0 et 4°C. Préchauffer le four à 170°C puis cuire 10-12 minutes à 155-175°C. Pas de vapeur, aération ouvert. Souffleter de gros sel avant la cuisson.
INGREDIENTS : WHEAT flour, water, rapeseed oil, yeast, salt, acidity regulators (E504; E450; E341), emulsifier E472a, thickener E412, WHEAT GLUTEN, WHEAT malt flour, dextran, flour treatment agent E300, enzymes (alpha-amylase, xylanase). The product may contain traces of egg, milk, soja.
HOW TO PREPARE THE PRODUCT: Defrost the product around 15 to 20 minutes at 0°C - 4°C. Preheat the oven at 170°C and bake 10-12min at 155-175°C. No steam, damper open. Before baking, sprinkle grind salt over the product.

valeurs nutritionnelles pour 100g	
Nutritional values per 100g	
Energy / Energie	1035 kJ
Energy / Energie	248 kcal
Lipides / Fat	4.4 g
dont acides gras saturés / of which saturated fatty acids	0.5 g
Glycides / Carbohydrates	43.7 g
dont sucres / of which sugar	0.5 g
Protéines / Protein	6.8 g
Sel / Salt	1.6 g

Poids net (kg) / Net weight (kg): **7,74**

Lot / Batch : 060722 11:21

A CONSOMMER JUSQU'AU : **02/01/23**

BEST BEFORE :

COUP DE PATES SAS - ZAC du Bel air
14-16 Avenue Joseph Paxton - Ferrières en Brie
77614 MARNE LA VALLÉE CEDEX 3 FRANCE

Coup de pates
TRADITION & INNOVATION



06.07.2022

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