

Baguette Roll Pretzel Type

1 General information

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|--|--|
| Article number | 10435 |
| Designation in accordance with food stuff laws FIC | Lye pastry, ready baked, deep-frozen |
| Country of production | Poland |
| Address of the distributor | ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg |

- New specification
 Replacement for specification of: 22.11.2019

2 Label - Logo



3 Product description

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

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



Serving suggestion

| | |
|---------------------------|---|
| Brief product description | Longish lye pastry with two slices on the surface, ready baked, deep-frozen, 70 pieces, each 80 g |
| Intended use | Convenience product to thaw |
| Target group | Adults and children without any restriction |

| Physical features | Description - product prepared according to baking instructions (TS) |
|--------------------------|--|
| Appearance / consistency | Dark brown lye pastry with two ivory – coloured slices on the surface, longish shape, crispy crust, airy crumb |
| Smell | Typical, of ye pastry, without any off-odour |
| Taste | Typical, of lye pastry, 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 / advertising slogan

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3.3 Packaging data and dimensions

| | | |
|-------------------------|--|----------------------|
| Pallet: | Cartons per pallet: | 36 |
| | Layers per pallet: | 9 |
| | Carton per layer: | 4 |
| | Pallet height incl. Euro-pallet [mm]: | 2049 |
| | Total gross weight of pallet [kg]: | approx. 253 |
| Carton: | External dimensions L x W x H [mm]: | 598 x 398 x 211 |
| | Weight [g]: | 676.0 |
| | Material: | Corrugated cardboard |
| | Quantity per carton [each]: | 70 |
| | Net weight of carton contents [g]: | 5600 |
| Inner bag: | Dimensions [mm]: | 750 x 700 |
| | Weight per inner bag [g]: | 25.0 |
| | Material: | HDPE |
| | Quantity of inner bags per carton: | 2 |
| | Inner bag closed: | Yes |
| | Closing: | heat-sealed |
| Additional Information: | Individually wrapped?: | 0 |
| Total packaging weight: | Carton + Inner bag + Additional Information [g]: | 726 |

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: | <input checked="" type="checkbox"/> Product designation <input checked="" type="checkbox"/> EAN 128 (5906739742844) <input checked="" type="checkbox"/> Shelf life | <input checked="" type="checkbox"/> Batch No. <input type="checkbox"/> EC control No. <input checked="" type="checkbox"/> Country of origin <input checked="" type="checkbox"/> Others (if yes, what?): |
| Inner bag: | <input type="checkbox"/> Article number <input checked="" type="checkbox"/> Shelf life <input type="checkbox"/> None | <input type="checkbox"/> Batch No. <input type="checkbox"/> Others (if yes, what?): |

3.4 Product handling

| | | |
|--|-----------------|---|
| Transport and storage conditions: | | -18 °C Don` t refreeze once defrosted! |
| Shelf-life from production date: (under correct storage conditions) | | 12 months |
| Recommendation of shelf life of the ready baked product: | | 24 hours <input checked="" type="checkbox"/> at room temperature |
| | | Remark: |
| Type of Date: | | At -18 ° C best before: dd.mm.yyyy |
| Thawing instruction: | Defrosting time | 30 min. <input checked="" type="checkbox"/> at room temperature |
| | Miscellaneous | Alternatively bake the deep-frozen product in the preheated oven without steam and with closed slide at 200°C for approx. 1 minute. |

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 | |
| water | |
| yeast | |
| rapeseed oil | |
| salt | salt, anti-caking agent potassium ferrocyanide |
| whole milk powder | |
| baking agent | wheat flour, wheat malt flour, emulsifiers (lecithin (vegetable), mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (vegetable, palm)), stabiliser guar gum (India), wheat gluten, sugar, flour treatment agents (ascorbic acid, enzymes (amylases)) |
| barley malt flour | |
| emulsifiers | lecithin (vegetable), mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (vegetable) |
| acidity regulator | sodium hydroxide |

4.1.1 Further Ingredients

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

4.2 Additives and ancillary materials used

| Class designation | Name | E-number | Status / biological source |
|-----------------------|--|----------|--|
| acidity regulator | sodium hydroxide | E524 | |
| anti-caking agent | potassium ferrocyanide | E536 | in the ready baked product technologically inactive |
| emulsifier | lecithin | E322 | vegetable |
| emulsifier | mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids | E472e | vegetable, vegetable, palm |
| flour treatment agent | ascorbic acid | E300 | |
| flour treatment agent | enzymes (amylases) | - | in the ready baked product technologically inactive |
| stabiliser | guar gum | E412 | India |

Product specification

4.3 Declaration of ingredients (identical with the label)

| Ingredients: |
|--|
| WHEAT flour, water, yeast, rapeseed oil, salt, whole MILK powder, BARLEY malt flour, WHEAT malt flour, emulsifiers (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, lecithin), stabiliser guar gum, WHEAT GLUTEN, sugar, flour treatment agent ascorbic acid, acidity regulator sodium hydroxide. The product may contain traces of egg, mustard, nuts, sesame seeds, soya. |

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) | Contained in the product | | E-number |
|--|--------------------------|-------------------------------------|----------|
| | Yes | No | |
| Colour | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Preservative | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Antioxidant | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Flavour enhancer | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Sulphur | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Blackened (Olives with a concentration of ferrous gluconate (E579) or ferrous lactate (E585) have to be labeled) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Waxes (contained as surface treatment agent for fresh citrus fruits, melons, apples and pears (E901-E904, E912 or E914)) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Phosphate (only in meat products with additives E338-E341, E450-E452) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Sweeteners | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Contains a source of phenylalanine | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |

Presence of ingredients with allergenic potential

| Category | Subject to labelling req. in accordance with | | Contained in the product ³ | | | Type, exact designation (e.g. wheat flour, whole milk etc.) |
|--|---|-----------------------------|---------------------------------------|-------------------------------------|-------------------------------------|--|
| | Alba List* ¹ | EU regulation* ² | ? | Yes | No | |
| Cow milk, milk and products thereof | X | X | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | whole milk powder |
| Lactose and products thereof | X | X | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | whole milk powder |
| Chicken's eggs, eggs and products thereof | X | X | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | May contain traces |
| Soya protein, soya beans, soya lecithin and products thereof | X | X | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | May contain traces |
| Gluten, cereals containing gluten (i.e. wheat, rye, barley, spelt, oat, kamut or hybrid strains of the above) and products thereof | X | X | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | barley malt flour, wheat flour, wheat gluten, wheat malt flour |
| Beef | X | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Pork | X | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Chicken | X | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Fish and products thereof | X | X | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Shellfish and crustaceans and products thereof | X | X | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Molluscs and products thereof | X | X | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Maize | X | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Cocoa | X | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Legumes | X | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | guar gum |
| Nuts such as almonds, Queensland, hazelnuts, pecan, para, macadamia, cashew, walnuts, pistachio and products thereof | X | X | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | May contain traces |
| Peanuts and products thereof | X | X | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Sesame seeds and products thereof | X | X | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | May contain traces |
| Glutamate (E620 to E625) | X | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Sulphur (E220 to E228), sulphur dioxide and sulphites with a content exceeding 10mg/kg or 10 ml/l and products thereof | X | X | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Coriander | X | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Celery and products thereof | X | X | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Carrots | X | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Lupine and products thereof | X | X | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Mustard and products thereof | X | X | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | May contain traces |
| *1 | - Version 2011 | | | | | |
| *2 | - Regulation 2003/89/EG, regulation 2006/142/EG and regulation (EU) No. 1169/2011 | | | | | |
| *3 | - Please mark "?" if there is insufficient information available or if the article contains just traces of the pertinent substance. - Please mark "Yes" if the article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over) - Please mark "No" if the article is free from mentioned substance | | | | | |

5 Quality assurance / HACCP

| | | | |
|---|-----------------------------------|---|---|
| Is the product tested under a foreign body and / or metal detector? | | <input checked="" type="checkbox"/> Yes | <input type="checkbox"/> No |
| Is there an existing HACCP concept for the product | | <input checked="" type="checkbox"/> Yes | <input type="checkbox"/> No |
| Is the production operation certified: | <input type="checkbox"/> ISO 9001 | <input checked="" type="checkbox"/> BRC | <input checked="" type="checkbox"/> IFS |
| <input type="checkbox"/> Others: If so, which? | | | |

6 Nutritional Information

In accordance with foodstuffs information regulation (LMIV) and German nutritional information regulations

| Nutritional values per acc. to convenience grade | | Nutritional values per acc. to TS product | |
|--|-------------------|---|-------------------|
| *Energy: | 1176 kJ | *Energy: | 1176 kJ |
| *Energy: | 278 kcal | *Energy: | 278 kcal |
| *Fat: | 4.0 g | *Fat: | 4.0 g |
| of which | *saturates: 0.8 g | of which | *saturates: 0.8 g |
| | mono-unsaturates: | | mono-unsaturates: |
| | poly-unsaturates: | | poly-unsaturates: |
| *Carbohydrate: | 51.0 g | *Carbohydrate: | 51.0 g |
| of which: | *sugars: 1.3 g | of which | *sugars: 1.3 g |
| | polyols: | | polyols: |
| | starch: | | starch: |
| Fibre: | 2.5 g | Fibre: | 2.5 g |
| *Protein: | 8.7 g | *Protein: | 8.7 g |
| *Salt: | 1.7 g | *Salt: | 1.7 g |

*mandatory disclosures

Values have been calculated: Basis: Nutritional information acc. to the specification of the raw materials

Values have been determined by analysis: Basis:

Is the product vegetarian / ovo-lacto-vegetarian? Yes No
 No ingredients of animal origin except for milk, milk components, eggs, egg components, honey

Is the product ovo-vegetarian? Yes No
 No ingredients of animal origin except for eggs, egg components, honey

Is the product lacto-vegetarian? Yes No
 No ingredients of animal origin except for milk, milk components, honey

Is the product vegan? Yes No
 No ingredients of animal origin

Is the product suitable for the following diets?
 Halal - If so, please add the current certificate. Yes No
 Kosher - If so, please add the current certificate. Yes No

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 means of this designation / identification: Yes No

The raw materials and packaging materials used are specified Yes No Partly

8 Product-Parameter

8.1 Chemical and physical parameters

Generally the target values of the specification are minimum values for the average values (average value \geq 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 \leq upper limit value resp. piece \geq lower limit value).

| Parameter | Unit of measure | Target value | Upper limit value | Lower limit value |
|------------------|-----------------|--------------|-------------------|-------------------|
| Weight per piece | g | 80 | 85 | 76 |
| Length | mm | 175 | 185 | 165 |
| Width | mm | 55 | 60 | 50 |
| Height | mm | 45 | 50 | 40 |

8.2 Microbiological parameters of pastries

| Parameter | Unit | pastries deepfrozen (baked: PB and TS) | |
|-----------------------------------|-----------|---|-------------|
| | | 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 |

n. d. = "not detectable"

The microbiological values conform to the LFGB or the guidelines of the DGHM: Yes No

The micro-biological parameters are examined as required in the context of an inspection scheme: Yes No

Product specification

9 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? | <input checked="" type="checkbox"/> Yes | <input type="checkbox"/> No |
| If yes, does the product contain < 2g artificial trans fatty acids per 100g fat? | <input checked="" type="checkbox"/> Yes Quantity < 2g | <input type="checkbox"/> No |

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 current 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!

State: 28.12.2021