

Article code: DBG03_JO011
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INGREDIENTS

Boule 68%: **WHEAT** flour, water, **EGGS**, vegetable oils and fats (sunflower, palm, rapeseed), sugar, yeast, salt, dextrose, emulsifiers (E471, E481), inactive yeast, acid (E330), malt flour (**WHEAT**), colour (E160a), enzymes (**WHEAT**), natural butter flavour, vanillin flavour, acidity regulator (E300), honey powder, enzymes.

Vanilla flavoured filling 30%: water, sugar, modified starch (E1442), palm oil, **MILK** protein, rowanberry extract, acid (E575), salt, gelling agent (E407), colour (E160a), flavour.

Sugar coating 2%: dextrose, **WHEAT** starch, vegetable fat (palm).

ALLERGENS - EC 1169/2011

Allergen present (+), absent (-), traces (?)

Cereals containing gluten or their hybridised strains, and products thereof:	+
Wheat	+
Rye	?
Barley	?
Oats	?
Crustaceans and products thereof	-
Eggs and products thereof	+
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	?
Milk and products thereof	+
Nuts and product thereof	?
Almonds	?
Hazelnuts	?
Walnuts	?
Cashews	?
Pecan nuts	?
Brazil nuts	?
Pistachio nuts	?
Macadamia nuts	?
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	-
Lupin and products thereof	-
Molluscs and products thereof	-

MICROBIOLOGICAL CHARACTERISTICS

	<i>Target</i>	<i>Tolerance</i>	<i>Best before</i>
Aerobic count	3.000	30.000	3.000.000
Lactic acid bacteria	300	3.000	30.000.000
Yeasts	300	3.000	300.000
Moulds	300	3.000	not visible
E.coli	<10	<50	<50
Coagulase positive Staphylococci	300	3.000	3.000
Sulfite reducing Clostridia	300	3.000	300.000
Bacillus cereus	300	3.000	100.000
Salmonella	Absence in 25g	Absence in 25g	Absence in 25g
Listeria Monocytogenes	Absence in 25g	Absence in 25g	100

NUTRITION DECLARATION PER 100G - EC 1169/2011

Energy	1135 kJ
Energy	271 kcal
Fat	10 g
of which saturates	3,1 g
Carbohydrate	38 g
of which sugars	5,6 g
Protein	5,2 g
Salt	0,74 g

PRODUCT PROPERTIES

Storage and shelflife	9 months shelf life at -18°C Do not refreeze after defrosting
Thawing time and temperature	2 hours at room temperature
Shelflife after defrosting	2 days at room temperature
Packaging	120 pieces per box 88 boxes per pallet
Box dimensions	390mm x 290mm x 150mm

GMO DECLARATION

This product does not contain GMO ingredients - EC 1829/2003 + EC 1830/2003

DETECTION OF METAL

This product is metal detected.

DECLARATION OF IONISATION

Based on declarations of our suppliers, this product and the ingredients of this product are not treated with any form of irradiation / ionisation.

DECLARATION OF FOOD CONTACT MATERIALS

The used primary packaging complies with all applicable Belgian & European legislation - EC 1935/2004 + EC 10/2011 + EC 2023/2006.

CONTAMINANTS

Raw materials complies with the applicable legislation:

Contaminants - EC 2023/915.

Residue levels of pesticides - EC 396/2005.

End products complies with the applicable legislation:

Acrylamide - EC 2017/2158.

DURABILITY

The palm in this product is RSPO certified (Segregated).

PICTURE

On request.