

PRODUCT SPECIFICATION SHEET



Product Family: BOULANGERIE
Product Range: Baguettes précuites sur four à sole
Catalogue code : M1179
Product commercial designation:
 baguette croustilline[®] with sourdough prebaked, frozen
Product legal designation :

Product state		(Tick the boxes)		Process		Product marketing advantages :	
unbaked							
pre-proved				to defrost			
stone baked				to prove			
part-baked	X			ready to bake	X		
baked				ready to serve			
iced							

Unit unbaked/ part-baked net weight (kg) : 0,280
Unit baked net weight (kg) :
Fedipat product code: 117940

List of ingredients :
 WHEAT flour, water, RYE flour, iodized salt (salt, potassium iodate), drier BARLEY malt extract, stabilizer (E412), yeast, emulsifier (E472e), WHEAT malt flour, flour treating agent (E300, E920), anti-caking agent (E341).

Processing Guidelines:
 Preheat the oven at 200°C. Take the products out of the packing and bake them about 8-10 minutes

Packaging :		Product dimensions (mm) Target/ Tolerance:		Shelf life and storage conditions of frozen product* (BBD) :	
Number of units/box* :	25	Length :	450-550	365 days at -18°C	
Number of bags/box :	1	Width :	60-80		
Number of units/bag :	25	Height :	30-50	Shelf life and storage conditions after defrosting :	
Box net weight (kg) :	7	Circumference :		1 day at room température	
Box gross weight (kg) :	7,63	Diameter :			

Palettisation:		Packaging details (material, colour, weight, thickness, dimensions):			
Number of layers/pallet :	8	Primary :	Aprox. weight (g)	Material, colour, thickness, recyclable	Dimensions (mm) (external dimensions for the box)
Number of boxes/layer :	4		0,032	Inlay, HDPE, transparent, 18 µm	600/250x870
Number of boxes/pallet :	32	Secondary :	0,598	brown cardboard C12932	598 x398x230
Pallet net weight (kg) :	224				
Pallet gross weight (kg) :	266	Tertiary :		Wood, stretch film	1200 x800
Pallet height (m) :	1,99				
Pallet type :	Euro				
Accessories (spoons, commercial individual bags,...) :					
N/A					

DO NOT FILL IN		Nutritional intolerance* :	
Maximum shelf life acceptable to reception	months	Suitable for :	Yes / No
Maximum shelf life acceptable to delivery	months	Vegetarians	yes
		Vegans	yes
		Major allergens :	** Yes / No

Nutritional values :		GMO Status:	
Calculated parameters		Not labelling according to the regulations CE 1829 and 1830/2003	
g/ for 100g of product		no GMO	
Nutritional value (kcal)	236		
Nutritional value (kJ)	1000		
Proteins	7,10		
Assimilable carbohydrates	47,90		
Sum of sugar	2,30		
Total fat	1,10		
Saturated fatty acids	0,50		
Trans fatty acids			
Insaturated fatty acids			
Monounsaturated fatty acids			
Polyunsaturated fatty acids			
Ashes			
Food fibers	2,80		
Salt	1,44		
Ionization:	no		

Physical chemistry criterias :
 Humidity :
 Aw :
 Animal fat (%) :
 Vegetal fat (%) :

Organoleptic criterias :
 Visual: typical visual of baguette, 4 cuts
 Colour: typical visual of baguette
 Savour: without foreign smell
 Smell: without foreign taste

Batch number localization and signification :
 Eg.: L6 123
 6=year of production
 123=day of production

Barcode GS1-128 on the box label :
 03760173291663

Custom code :
 19059030

Approved by:		Quality department		Microbiological standards (cfu/g) :		Germ		Results	
Editing date :		29/01/19-CC		Germ	Results	Germ	Results		
Date of last revision :		11/06/2020 HP		Total flora		Yeast			
				Enterobacteriaceae		E. coli			
				Salmonella	0/25g	Staphylococcus with coagulase		<100	
				Listeria	<100	Bacillus cereus		<100	