

4.10 / Pr01/ ES 001e/ 14-01-22/c

Product specification

CREAM PUFFS (35% MILKFAT) 41 mm



1) PRODUCT INFORMATION

PRODUCT NAME : cream puffs (35% milk fat) diameter 41 mm

PRODUCT DESCRIPTION : round pastry, made of cream puff paste and filled with cream

INGREDIENTS :

whipping **cream** (35% **milk** fat) 63%, **eggs**, **wheat** flour, sugar, dextrose, palm oil, modified starch, salt, stabilisers (xanthan gum, sodium alginate).

May contain **nuts**

SHELF LIFE : 18 months after date of production

2) PRODUCT PROPERTIES

PHYSICAL PROPERTIES:

Attribute	Acceptable limits
Dimensions	
- Diameter	41 mm ± 4
- Height	32 mm ± 4
Weight (of 1 piece)	12.5 g ± 3

CHEMICAL PROPERTIES

Attribute	Acceptable limits
Absence of toxic products : according the Belgian and European regulations in charge	
Absence of objects foreign to the product	

ORGANOLEPTICAL PROPERTIES

Appearance : round, no smooth shape (no crumbling)
 Colour of the pastry : golden brown
 Colour of the cream : white
 Flavour : typical flavour of choux pastry
 Taste : taste of cream in a crusty biscuit

Poppies Bakeries NV Kasteelstraat 29 B- 8980 Zonnebeke	Tel : +32 / (0) 57 46 02 00 Fax : +32 / (0) 57 46 02 02 e-mail : info@poppies.com http://www.poppies.com	Made on 09-08-2022 Version 22	Page 1/4
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Product specification**CREAM PUFFS (35% MILKFAT) 41 mm** MICROBIOLOGICAL PROPERTIES

Total Viable Count	< 1000000 / g
Coliforms	< 10000 / g
E-coli	< 100 / g
Staphylococcus aureus	< 1000 / g
Yeasts	< 5000 / g
Moulds	< 5000 / g
Salmonella	Absent / 25 g
Listeria monocytogenes	< 100 / g

3) ALLERGENS

	Present as ingredient	Cross contamination possible?
Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut.	+	+
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	-	+
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 in terms of the total SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

SUITABLE FOR :

- Vegetarians yes
- Veganists no
- Kosher no

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INFORMATION CONCERNING GENETICALLY MODIFIED RAW MATERIALS / ADDITIVES / OTHER RESOURCES

The product is conform the European regulations 1829/2003 and 1830/2003 en needs no additional mentioning in relation to genetically modified organisms.

INFORMATION CONCERNING RAW MATERIALS TREATED BY IONISATION OR RADIATION

The product and its ingredients are not treated by ionisation or radiation.

4) PACKAGING INFORMATION

Consumer packaging

- Retail box in a cardboard box

Bulk packaging

- Plastic bag in a cardboard box

5) PRESERVATION CONDITIONS (CLOSED PACKAGING)

Temperature of preservation	Shelf life
-18 °C	Best before : see packaging (18 months after date of production)

6) WAY OF DEFROSTING

Take the desired number of frozen profiteroles out of the packaging and let them defrost: about 30 minutes at room temperature or about 60 minutes in the refrigerator. The profiteroles are ready to serve.

Do not defrost in microwave! Do not freeze again after defrosting!

Product specification**CREAM PUFFS (35% MILKFAT) 41 mm****7) NUTRITIONAL VALUES** EUROPEAN NUTRITIONAL VALUES

Attribute	on 100 g product
Energy	1471 kJ / 354 kcal
Fat	28 g
of which saturates	18 g
Carbohydrate	20 g
of which sugars	12 g
Fibre	0,6 g
Protein	5.1 g
Salt	0.16 g