

2104791 DONUT QUEEN V.

SPECIFICATION

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PHOTOGRAPH





s product information, ingredients, nutritional guides and dietary or allergy lytice may change from time to time, <u>we recommend that you always carefully</u> ad the product label prior to using or consuming any such products. You outly not solely rely upon the information we provide and make your own

PRODUCT IDENTIFICATION			
Product code 2104791			
Product name	DONUT QUEEN V. Donut custard filling & cocoa coating		
Physical condition	Frozen, Thaw & Serve		
Brand	Donut worry be happy		
EAN code	5410683147919		
Sales unit	Carton		
Pieces per sales unit	1 Carton = 48 Piece		

INGREDIENTS

WHEAT flour, creamy filling (21%) (water, sugar, palm fat, modified starch, carrot concentrate, pumpkin concentrate, natural flavourings, salt, emulsifier (sucrose esters of fatty acids), thickener (carrageenan), preservative (potassium sorbate), acid (tartaric acid), antioxidant (tocopherolrich extract)), vegetable oils (palm, rapeseed, palm kernel, coconut), water, sugar, vegetable fats (palm kernel, palm, coconut), fat-reduced cocoa powder, emulsifiers (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, lecithins), yeast, SOYA flour, raising agents (diphosphates, sodium hydrogen carbonate), iodised salt (salt, potassium iodate), gluten (WHEAT), LACTOSE, whole MILK powder, WHEAT starch, natural vanilla flavouring, yeast powder, colour (lutein), antioxidant (ascorbic acid).

May contain traces of: eggs, nuts.

		PHYSICAL APPEARANCE FOR 1 PIECE	
	Weight	Height	Diameter
1	71 g +/- 4 g	3,5 cm +/- 0,5 cm	9,0 cm +/- 0,5 cm

	INSTRUCTION	ONS FOR USE	
Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	18 month(s)		
	Time	Temperature	Comments
Defrosting	60 min	22 °C	
Serving tips and suggestions	-		



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AVERAGE NUTRITIONAL VALUE				
	100 g (or 100 ml)	1 Piece (71 G)		
Energy	1.658 kJ - 397 kcal	1.177 kJ - 282 kcal		
Fat	22 g	16 g		
of which saturates	12 g	8,8 g		
Carbohydrate	42 g	30 g		
of which sugars	18 g	13 g		
Fibre	1,7 g	1,2 g		
Protein	5,7 g	4,0 g		
Salt	1,1 g	0,75 g		

The nutritional values are calculated based on the values from the raw material specifications.

	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
wheat	+	
rye	- 50	+
barley	: 41	+
oats	21	+
spelt	1.50	+
kamut	= 5)	
Crustaceans and products thereof	: €1	-
Eggs and products thereof	ži.	+
Fish and products thereof	. 50	
Peanuts and products thereof	i <u>+</u>)	-
Soybeans and products thereof	+	
Milk and products thereof (including lactose)	+	
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof		
almonds	(2)	+
hazelnuts	72	+
walnuts	ž2	
cashews	. •	-
pecan nuts	: 20	-
brazil nuts	(2)	-
pistachio nuts	<u></u>	+
macadamia nuts	: e(
Celery and products thereof	: 27	
Mustard and products thereof	F25	-



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Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers		-
Lupin and products thereof	150	•
Molluscs and products thereof	•	•

DIET INFORMATION		
Suitable for vegetarian	Yes	
Suitable for vegans	No	
Halal Certified	No	
Kosher Certified	No	

^{*}Suitable for vegetarian/vegan is based on the present ingredients and doesn't take possible cross-contamination into account.

SUSTAINABILITY		
Round Sustainability Palm Oil (RSPO)	Segregated (SG)	
Rainforest Alliance Mass Balance (RFA MB - Cocoa)	Yes	

			Primary packaging			
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces packaging
tray	cardboard PAP21	Miscellaneous	48 g	381 mm × 279 mm × 44 mm	4	12
plastic	LDPE/LLDPE	Transparent	12 g		4	12
			Secondary packaging	3		
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces packaging
box	cardboard	Brown	272 g	400 mm x 298 mm x 202 mm	1	48
label	paper PAP22	White	3 g	300 mm x 90 mm	1	* ** <u>*</u>
		· · · · · · · · · · · · · · · · · · ·	Sustainability			**
Description	Cer	tificate	% Recyclable	% Recycle	·d	% Wood fibres
tray	FS	SC MIX	100 %	0 %		100 %
plastic		To a	100 %	0 %		0 %
box	FS	SC MIX	100 %	83 %		17 %
label	FS	SC MIX	0 %	0 %		75 %

All our primary packaging in direct contact with food is in compliance with: REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004, COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 and COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011.



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	PALLET CO	NFIGURATION	
Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	3,4 kg	Sales unit/layer	8
Gross weight Sales unit	3,8 kg	Layers/pallet	9
Total pallet height (pallet incl.)	197 cm	Sales unit/pallet	72

MICROBIOLOGY				
	m	M	BBD (M)	
Total mesophilic germ count	· ·	100.000 CFU/g	1.000.000 CFU/g	
Yeasts		10.000 CFU/g	10.000 CFU/g	
Moulds	2	10.000 CFU/g	10.000 CFU/g	
E. coli	· · · · ·	1.000 CFU/g	1.000 CFU/g	
Bacillus cereus		1.000 CFU/g	1.000 CFU/g	
Staphylococcus aureus		1.000 CFU/g	1.000 CFU/g	
Salmonella	2	Not detected in 25 g	Not detected in 25 g	
Listeria monocytogenes	2	Not detected in 25 g	Not detected in 25 g	

GMO-FREE DECLARATION

We declare that the products which we deliver do not contain genetically modified organisms and that they were not obtained from genetically modified crops. Our products comply with the rules (EG) 1829/2003 and (EG) 1830/2003, and because of that need no further labelling.

IONISING RADIATION

The product has not undergone any ionising treatment.

DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. Aspects such as raw material variations and availability can slightly affect the composition of the product. We reserve the right to make adjustments to the product and its specification as part of technological progress, product development, a change in the ingredients or in the legislation. The information is up to date and correct to the best of our knowledge.