

2104793 DONUT CARAMAZING

SPECIFICATION

Version date: 17-02-2023

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PHOTOGRAPH





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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>we recommend that you always carefully</u> read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any diven product.

PRODUCT IDENTIFICATION			
Product code 2104793			
Product name	DONUT CARAMAZING Donut caramel filling & chocolate lines		
Physical condition	Frozen, Thaw & Serve		
Brand	Donut worry be happy		
EAN code	5410683147933		
Sales unit	Carton		
Pieces per sales unit	1 Carton = 48 Piece		

INGREDIENTS

WHEAT flour, sugar, water, vegetable oils (palm, rapeseed), chocolate (cocoa paste, sugar, cocoa butter, emulsifier (lecithins (SOY)), natural flavouring (vanilla)), sweetened condensed MILK (whole MILK, sugar), chopped HAZELNUTS, vegetable fats (palm kernel, palm, coconut), yeast, modified starch (maize), SOYA flour, iodised salt (salt, potassium iodate), salt, 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), gluten (WHEAT), raising agents (sodium hydrogen carbonate, diphosphates), fat-reduced cocoa powder, preservatives (potassium sorbate, sorbic acid), caramelised sugar (0,1%), natural flavouring, thickener (gellan gum), skimmed MILK powder, WHEAT starch, whey powder (MILK), yeast powder, antioxidant (ascorbic acid).

May contain traces of: eggs, other nuts.

PHYSICAL APPEARANCE FOR 1 PIECE				
	Weight	Height	Diameter	
1	77 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	Display the products at room temperat perfect serve.	cure (18 - 26°C), protect from the sun and se	Il within 24h after defrosting fo	



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AVERAGE NUTRITIONAL VALUE				
	100 g (or 100 ml)	1 Piece (77 G)		
Energy	1.701 kJ - 407 kcal	1.310 kJ - 313 kcal		
Fat	21 g	16 g		
of which saturates	10 g	7,9 g		
Carbohydrate	48 g	37 g		
of which sugars	25 g	20 g		
Fibre	2,3 g	1,8 g		
Protein	6,3 g	4,9 g		
Salt	1,3 g	0,97 g		

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

ALLERGENS			
	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		+	
barley		+	
oats	123	+	
spelt	23	+	
kamut	, es		
Crustaceans and products thereof		120	
Eggs and products thereof	(2)	+	
Fish and products thereof	53	(5)	
Peanuts and products thereof			
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	27	+	
hazelnuts	+		
walnuts		1.0	
cashews		-	
pecan nuts	-33	(2)	
brazil nuts	, 1 3	9.70	
pistachio nuts	1.58	+	
macadamia nuts	-	-	
Celery and products thereof	20	1.0	
Mustard and products thereof	. 5:	876	
Sesame seeds and products thereof	. •		



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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	2	141
Lupin and products thereof		174
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
Rainforest Alliance Mass Balance (RFA MB - HAZELNUTS)	No

NUTRISCORE

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			Primary packaging			
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces packaging
tray	cardboard PAP21	Miscellaneous	48 g	381 mm x 279 mm x 44 mm	4	12
plastic	PE	9.2	3 g	-	4	12
	S		Secondary packaging	B	1111	27
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	-
			Sustainability			
Description	Cer	tificate	% Recyclable	% Recycle	d	% Wood fibres
tray FSC MIX 100 % 0 %			100 %			



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plastic	-	(2)	2	¥
box	FSC MIX	100 %	83 %	17 %
label	FSC MIX	100 %	0 %	0 %

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.

PALLET CONFIGURATION					
Pallet Type	Euro pallet (120x80)				
Net weight Sales unit	3,6 kg	Sales unit/layer	8		
Gross weight Sales unit	4,1 kg	Layers/pallet	9		
Total pallet height (pallet incl.)	197 cm	Sales unit/pallet	72		

MICROBIOLOGY			
	m	M	BBD (M)
Total mesophilic germ count		1.000.000 CFU/g	10.000.000 CFU/g
Yeasts		10.000 CFU/g	100.000 CFU/g
Moulds		10.000 CFU/g	10.000 CFU/g
E. coli		100 CFU/g	100 CFU/g
Bacillus cereus		10.000 CFU/g	10.000 CFU/g
Staphylococcus aureus		1.000 CFU/g	1.000 CFU/g
Salmonella		Not detected in 25 g	Not detected in 25 g
Listeria monocytogenes		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.