

## SPECIFICATION

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#### **PHOTOGRAPH**







The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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 given product,

#### **PRODUCT IDENTIFICATION**

Product code	4250995
Product name	DONUT RASPBERRY BLISS Donut raspberry filling & chocolate top
Product description	donut from yeast dough with raspberry filling (18,9%), chocolate coating (11,4%) and brown stripes (3,7%), lyophilized raspberries (1,6%), deep frozen product
Claims	Halal Certified
Physical condition	Quick-frozen, Thaw & Serve
Brand	Donut worry be happy
EAN code	8590325509958
Sales unit	Carton
Pieces per sales unit	1 Carton = 48 Piece

#### INGREDIENTS

WHEAT flour, raspberry filling (18,9%) (raspberry puree (45%), glucose-fructose syrup, sugar, modified starch, aronia puree, acid (c itric acid), gelling agent (pectin), natural flavouring, water), milk chocolate (11,4%) (sugar, cocoa paste, whole MILK powder, cocoa butter, emulsifier from vegetable source (lecithins (SOY)), natural vanilla flavouring), water, palm oil, sugar, rapeseed oil, lyo philized raspberries (1,6%), yeast, emulsifiers from vegetable sources (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, lecithins), palm kernel fat, SOYA flour, r aising agents (diphosphates, sodium carbonates), fat-reduced cocoa powder, iodised salt (salt, potassium iodate), palm fat, coconut fat, WHEAT starch, whole MILK powder, yeast powder, natural vanilla flavouring, antioxidant (ascorbic acid).

May contain traces of	eggs, nuts, sesame seeds.
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PHYSICAL APPEARANCE FOR 1 PIECE			
	Weight	Height	Diameter
1	74 g +/- 4 g	3,5 cm +/- 0,5 cm	9,5 cm +/- 0,5 cm



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INSTRUCTIONS FOR USE					
Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting				
Shelf Life after production	18 month(s)				
Shelf Life after defrosting +21°C	48 Hours	48 Hours			
	Time	Temperature	Comments		
Defrosting	60 min 18 - 26 °C				
Serving tips and suggestions	Display the products at room temperature (18 - 26°C), protect from the sun and sell within 24h after defrosting for the perfect serve.				

AVERAGE NUTRITIONAL VALUE			
	100 g (or 100 ml)	1 Piece (74 G)	
Energy	1.634 kJ - 391 kcal	1.209 kJ - 289 kcal	
Fat	20 g	15 g	
of which saturates	10 g	7,6 g	
Carbohydrate	45 g	33 g	
of which sugars	22 g	16 g	
Fibre	2,4 g	1,8 g	
Protein	5,6 g	4,1 g	
Salt	0,94 g	0,70 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	-	+		
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 (including lactose)	+			



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Tree Nuts, namely: Almond-Prunus dulcis (Rosaceae), Beechnut-Fagus spp. (Fagaceae), Brazil nut-Bertholletia excelsa (Lecythidaceae), Butternut-Juglans cinerea (Juglandaceae), Cashew- Anacardium occidentale (Anacardiaceae), Chestnut (Chinese, American, European, Seguin)- Castanea spp. (Fagaceae), Chinquapin-Castanea pumila (Fagaceae), Coconut-Cocos nucifera L. (Arecaceae (alt. Palmae)), Filbert/hazelnut-Corylus spp. (Betulaceae), Ginko nut-Ginkgo biloba L. (Ginkgoaceae), Hickory nut-Carya spp. (Juglandaceae), Lichee nut-Litchi chinensis Sonn. Sapindaceae, Macadamia nut/Bush nut-Macadamia spp. (Proteaceae), Pecan-Carya illinoensis (Juglandaceae), Pine nut/Pinon nut-Pinus spp. (Pineaceae), Pili nut-Canarium ovatum Engl. in A. DC. (Burseraceae), Walnut ( English, Persian, Black, Japanese, California), Heartnut, Butternut-Juglans spp. (Juglandaceae) and products 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 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	-	-
Molluscs and products thereof	-	-
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### DIET INFORMATION

Suitable for vegetarian	Yes
Suitable for vegans	No
Halal Certified	Yes
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			



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			PA	CKAGING (Outer Di	mens	ions)		
				Primary packaging				
Description	M	aterial	Colour	Weight		Dimensions	Number packagir	 Number of pieces / packaging
plastic bag	н	DPE 02	Blue	12 g	4	125 mm x 590 mm	1	48
baking paper	pap	er PAP22	White	7 g	3	853 mm x 273 mm	3	-
				Secondary packaging				
Description	M	aterial	Colour	Weight		Dimensions	Number packagir	 Number of pieces / packaging
box		rugated oard PAP20	Brown	356 g	40	00 mm x 303 mm x 163 mm	1	48
label	pap	er PAP22	White	3 g	3	800 mm x 105 mm	1	-
				Sustainability				
Description		Ce	rtificate	% Recyclable		% Recycle	ed	% Wood fibres
plastic bag			-	100 %		0 %		0 %
baking paper		E	SC 100%	100 %		0 %		100 %
box		FSC	Recycled	100 %		100 %		0 %
label		E	SC 100%	100 %		0 %		100 %

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	3,5 kg	Sales unit/layer	8
Gross weight Sales unit	3,9 kg	Layers/pallet	11
Total pallet height (pallet incl.)	194 cm	Sales unit/pallet	88

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	

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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.

La Lorraine a.s.

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### 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.