

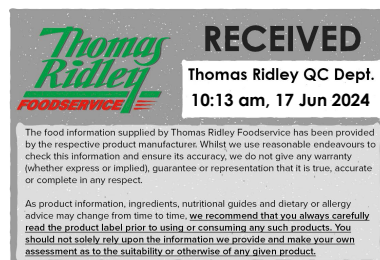
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4242001
THE CRAZELNUT BITE
SPECIFICATION

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Version: 5
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PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	4242001
Product name	THE CRAZELNUT BITE Mini berliner with chocolate-hazelnut filling
Product description	berliner with chocolate-hazelnut filling (24%) and decoration with grape sugar (7,2%), deep frozen product
Claims	Halal Certified
Physical condition	Quick-frozen, Thaw & Serve
Brand	Donut worry be happy
EAN code	8590325420017
Sales unit	Carton
Pieces per sales unit	1 Carton = 105 Piece

INGREDIENTS

WHEAT flour, HAZELNUT chocolate filling (24%) (sugar, rapeseed oil, HAZELNUT paste (13%), skimmed MILK powder, chocolate (9%) (fat-reduced cocoa powder, cocoa paste, sugar), emulsifier from vegetable source (lecithins), natural vanilla flavouring), palm oil, EGGS, dextrose (7%), sugar, butter concentrate (MILK), rapeseed oil, yeast, iodised salt (salt, potassium iodate), modified starch, emulsifier from vegetable source (mono- and diglycerides of fatty acids), palm fat, gluten (WHEAT), natural flavouring (contains: MILK), flour treatment agent (ascorbic acid).

May contain traces of: soya, other nuts, sesame seeds.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Height	Diameter
1	25 g +/- 2 g	3,5 cm +/- 0,3 cm	5,5 cm +/- 0,5 cm

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	2 Day(s)		
	Time	Temperature	Comments
Defrosting	90 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 (25 G)
Energy	2,026 kJ - 485 kcal	507 kJ - 121 kcal
Fat	28 g	7,1 g
of which saturates	10 g	2,5 g
Carbohydrate	49 g	12 g
of which sugars	26 g	6,6 g
Fibre	2,1 g	0,5 g
Protein	7,3 g	1,8 g
Salt	0,69 g	0,17 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		
<i>wheat</i>	+	
<i>rye</i>	-	+
<i>barley</i>	-	+
<i>oats</i>	-	+
<i>spelt</i>	-	+
<i>kamut</i>	-	+
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)	+	
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof		
<i>almonds</i>	-	+
<i>hazelnuts</i>	+	
<i>walnuts</i>	-	+
<i>cashews</i>	-	+
<i>pecan nuts</i>	-	+
<i>brazil nuts</i>	-	-
<i>pistachio nuts</i>	-	+

<i>macadamia nuts</i>	-	-
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	-	-

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
Type of eggs	Barn eggs

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
tray	corrugated cardboard PAP20	White	60 g	383 mm x 284 mm x 42 mm	3	35
baking paper	paper PAP22	White	7 g	353 mm x 273 mm	1	-
plastic bag	HDPE 02	Blue	12 g	435 mm x 530 mm	1	105

Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	corrugated cardboard PAP20	Brown	247 g	397 mm x 297 mm x 139 mm	1	105
label	paper PAP22	White	3 g	300 mm x 105 mm	1	-

Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
tray	FSC 100%	100 %	0 %	100 %

baking paper	FSC 100%	100 %	0 %	100 %
plastic bag	-	100 %	0 %	0 %
box	FSC Recycled	100 %	100 %	0 %
label	FSC 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	2,6 kg	Sales unit/layer	8
Gross weight Sales unit	3,1 kg	Layers/pallet	13
Total pallet height (pallet incl.)	195 cm	Sales unit/pallet	104

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	-	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	-	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.