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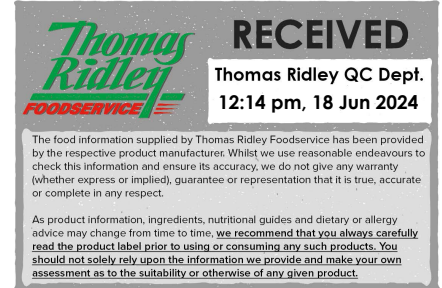


4251032
DONUT PASSIONISTA

SPECIFICATION

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PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	4251032
Product name	DONUT PASSIONISTA Donut passion fruit filling & chocolate top
Product description	donut from yeast dough with passion fruit filling (18,6%), orange fat coating (8,6%), yellow fat stripes (4,4%) and chocolate decoration (4,9%), deep frozen product
Physical condition	Quick-frozen, Thaw & Serve
Brand	Donut worry be happy
EAN code	8590325510329
Sales unit	Carton
Pieces per sales unit	1 Carton = 48 Piece

INGREDIENTS

WHEAT flour, sugar, water, palm oil, passion fruit puree (5,6%), chocolate (4,9%) (sugar, cocoa paste, cocoa butter, emulsifier (lecithins)), glucose syrup, rapeseed oil, palm kernel fat, palm kernel oil, yeast, coconut oil, modified starch, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, lecithins), SOYA flour, palm fat, raising agents (sodium carbonates, diphosphates), iodised salt (salt, potassium iodate), LACTOSE, natural flavourings, sunflower oil, thickener (gellan gum), preservative (potassium sorbate), acid (citric acid), WHEAT starch, colours (paprika extract, lutein), yeast powder, antioxidant (ascorbic acid).

May contain traces of: eggs, nuts, sesame seeds.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Height	Diameter
1	75 g +/- 4 g	3,5 cm +/- 0,5 cm	9,5 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	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 (75 G)
Energy	1.633 kJ - 391 kcal	1.225 kJ - 293 kcal
Fat	22 g	16 g
of which saturates	12 g	8,8 g
Carbohydrate	44 g	33 g
of which sugars	21 g	16 g
Fibre	1,7 g	1,3 g
Protein	4,5 g	3,4 g
Salt	0,90 g	0,67 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>	-	+

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<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	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)

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
plastic bag	HDPE 02	Blue	12 g	435 mm x 530 mm	1	48
baking paper	paper PAP22	White	7 g	353 mm x 273 mm	3	-

Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	corrugated cardboard PAP20	Brown	356 g	400 mm x 303 mm x 163 mm	1	48
label	paper PAP22	White	3 g	300 mm x 105 mm	1	-

Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
plastic bag	-	100 %	0 %	0 %
baking paper	FSC 100%	100 %	0 %	100 %
box	FSC Recycled	100 %	100 %	0 %

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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	3,6 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	-	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.