

5002122 GOURMET BRIOCHE PRE-SLICED

SPECIFICATION

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PHOTOGRAPH





PRODUCT IDENTIFICATION

Product code	5002122
Product name	GOURMET BRIOCHE PRE-SLICED Brioche bun with glaze
Physical condition	Frozen, Thaw & Serve, Pre-sliced
Brand	Panesco
EAN code	5412632521221
Sales unit	Carton
Pieces per sales unit	1 Carton = 30 Piece

INGREDIENTS

WHEAT flour, water, sugar, yeast, gluten (WHEAT), butter concentrate (MILK), iodised salt (salt, iodine), emulsifiers (mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate), flavouring (contains: MILK), glucose syrup, antioxidant (ascorbic acid), rapeseed oil, turmeric extract, MILK protein, carrot extract, vegetable protein (pea), rice flour, potassium iodate.

May contain traces of: eggs, soya, almonds, hazelnuts, cashews, sesame seeds, lupin.

	PHYSICAL APPEARANCE FOR 1 PIECE				
	Weight	Height	Diameter		
1	70 g +/- 7 g	6,2 cm +/- 0,6 cm	11 cm +/- 1 cm		

INSTRUCTIONS FOR USE					
Specific storage conditions Keep at -18 °C Do not refreeze after defrosting					
Shelf Life after production	12 month(s)	12 month(s)			
Shelf Life after defrosting +4°C Shelf Life after defrosting +21°C					
Time Temperature Comments					
Defrosting	30 min	22 °C	Thaw in a closed bag		
Serving tips and suggestions	-	·	· ·		



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AVERAGE NUTRITIONAL VALUE				
100 g (or 100 ml) 1 Piece (70 G)				
Energy	1.116 kJ - 266 kcal	781 kJ - 186 kcal		
Fat	2,4 g	1,7 g		
of which saturates	1,4 g	1,0 g		
Carbohydrate	49 g	35 g		
of which sugars	6,0 g	4,2 g		
Fibre	2,6 g	1,8 g		
Protein	9,8 g	6,9 g		
Salt	1,2 g	0,83 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)	+	
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), Pistachio-Pistacia vera L. (Anacardiaceae), Sheanut-Vitellaria paradoxa C.F. Gaertn. (Sapotaceae), Walnut (English, Persian, Black, Japanese, California), Heartnut, Butternut-Juglans spp. (Juglandaceae) and products thereof		
almonds		+
hazelnuts	-	+



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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	-	-

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.

			PAC	KAGING (Outer Din	nensions)		
				Primary packaging			
Description	Mat	erial	Colour	Weight	Dimensions	Number of packagings	Number of pieces packaging
plastic bag	F	PE	Transparent	4 g	360 mm x 120 mm	2	15
				Secondary packaging			
Description	Mat	erial	Colour	Weight	Dimensions	Number of packagings	Number of pieces packaging
box	cardboa	rd PAP21	White	440 g	600 mm x 400 mm x 140 mm	1	30
	·		-	Sustainability	· · · · ·		
Description		Cei	rtificate	% Recyclable	% Recycled % Wo		% Wood fibres
plastic bag			-	100 %	0 %		0 %
box		E	SC MIX	100 %	69,9 %		0 %



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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	2,1 kg	Sales unit/layer	4	
Gross weight Sales unit	2,5 kg	Layers/pallet	14	
Total pallet height (pallet incl.)	211 cm	Sales unit/pallet	56	

MICROBIOLOGY					
m M BBD (M)					
Total aerobic mesophilic germ count	-	10.000 CFU/g	-		
Yeasts	-	1.000 CFU/g	-		
Moulds	-	1.000 CFU/g	-		
Bacillus spp.	-	10.000 CFU/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.