



6 Brioche Rolls

Legal name: **6 Brioche Rolls****Product(s)**

Sale unit net weight 192 g
 Sale unit gross weight 197,6 g
 External unit dimensions 120 mm 80 mm 170 mm (w x Dx H)

Legal name (Pack unit)	Dimensions	Qty / Unit	Weight
Plait Export+Cons 32G		6	32 g

Organoleptical description Great taste of pastries

Ingredients

Wheat flour 49%* [with Calcium, Iron, Niacin (B3) and Thiamin (B1)] - Sugar - Vegetable fat (Palm) - Leaven 8% (Wheat flour [with Calcium, Iron, Niacin (B3) and Thiamin (B1)], water, salt) - Water - **Eggs** - Dried whole **milk** powder 1.3% (equivalent of 10% reconstituted whole **milk**) - Yeast - Salt - **Wheat** gluten - Flavourings - Emulsifiers: E471 - Thickeners: E466 - Preservatives: E200 - Colour: E160a - Antioxidant: E300 - **Milk** proteins.

*Made using UK, EU and non-EU Wheatflour

For allergens, including cereals containing gluten, see ingredient in **bold**.

May also contain soya, peanuts and nuts.

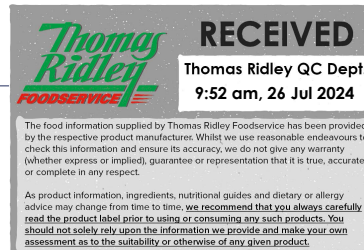
Storage instructions

Best Before Date 60 days

Storage instructions Store in a cool dry place

Average nutritional values

	Per 100g
Energy	1500 kJ 356 kcal
Fat	13 g
Of which saturates	6,1 g
Carbohydrate	52 g
Of which sugars	10 g
Fibre	2,3 g
Protein	7,9 g
Salt	1,2 g



Bacteriology

	Criteria
Mesophilic aerobe count	< 10000 ufc/g
Escherichia coli	< 10 ufc/g
Yeasts	< 500 ufc/g
Moulds	< 500 ufc/g
Salmonella	Absence in 25 g
Listeria monocytogenes	Absence in 25 g

Packing and palletizing

CASE

Number of unit / case	10			
Number of product / case	60			
Case net weight	1.92 kg			
Case gross weight	2.43 kg			
Case dimensions	600 mm	400 mm	85 mm	(L x w x H)
OuterCase barcode (DUN 14)	13256540036014			

PALLET

Pallet type	PALETTE CHEP1200X1000			
AVERAGE PALLET WEIGHT	15.00 KG			
Number of case / layer	5			
Number of layer / pallet	20			
Number of case / pallet	100			
Number of unit / pallet	1000			
Number of product / pallet	6,000			
Pallet net weight	192,0 kg			
Pallet gross weight	258,0 kg			
Pallet dimensions	1,200 mm	1,000 mm	1,850 mm	(L x w x H)