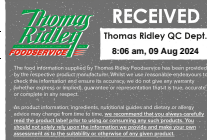


# PRODUCT SPECIFICATION SHEET



<b>Product Family:</b>	<b>BAKERY</b>
<b>Product Range:</b>	<b>SPECIALITES PAINS SANDWICHES</b>
<b>Catalogue code :</b>	<b>8018</b>
<b>Product commercial designation:</b>	<b>Mini Flaguette™ White</b>
<b>Product legal designation :</b>	<b>prebaked frozen bread</b>



Product state		Process (Tick the boxes)	
unbaked		to defrost	
pre-proved		to prove	
stone baked			
part-baked	x	ready to bake	
baked		ready to serve	x
iced			

<b>Product marketing advantages :</b>	
<b>Unit unbaked/ part-baked net weight (kg) :</b> 0,1	<b>Fedipat product code:</b> 205075
<b>Unit baked net weight (kg) :</b>	

**List of ingredients :**  
 WHEAT flour, water, RYE flour, yeast, iodized salt (salt, potassium iodate), dried WHEAT sourdough, WHEAT GLUTEN, dextrose, olive oil extra virgin, acidity regulator (E 450), herbs/herbs extracts, BARLEY malt flour, LACTOSE, flour treating agent (E 300), spice.

**Processing Guidelines:**  
 Preheat the oven to 200°C. Take the products out of the packaging and leave them to cook for 6 minutes.

<b>Packaging :</b>	<b>Product dimensions (mm) Target/ Tolerance:</b>	<b>Shelf life and storage conditions of frozen product* (BBD) :</b>
Number of units/box* : 48	Length : 30-50	365 days at -18°C
Number of bags/box :	Width :	
Number of units/bag :	Height :	<b>Shelf life and storage conditions after defrosting :</b>
Box net weight (kg) : 4,8	Circumference :	Don't refreeze once defrosted
Box gross weight (kg) : 5,392	Diameter : 125 - 155	

<b>Palettisation:</b>	<b>Packaging details (material, colour, weight, thickness, dimensions):</b>
Number of layers/pallet : 6	<b>Primary :</b>
Number of boxes/layer : 6	Inlay
Number of boxes/pallet : 36	
Pallet net weight (kg) : 172,8	<b>Secondary :</b>
Pallet gross weight (kg) : 194,112	box
Pallet height (m) : 1,8	
Pallet type : EU	<b>Tertiary :</b>
<b>Accessories (spoons, commercial individual bags,... :</b>	pallet
	Cardboard spacer
	Stretch film
	Aprox. weight (g)
	Material, colour, thickness, recyclable
	Dimensions (mm) (external dimensions for the box)
	20
	HDPE, transparent, 18µm
	0,31
	cardboard, white
	0,235
	wood
	cardboard
	plastic film
	800x1200

<b>DO NOT FILL IN</b>		<b>Nutritional intolerance* :</b>
<b>Maximum shelf life acceptable to reception</b>	months	<b>Suitable for :</b>
<b>Maximum shelf life acceptable to delivery</b>	months	Vegetarians
		Vegans
		<b>Major allergens :</b>
		Gluten containing cereals
		Crustaceans
		Eggs
		Fish
		Peanut
		Soya
		Milk and dairy products
		Nuts
		Celery
		Mustard
		Sesame
		Sulphites and sulphur dioxide
		Lupin
		Mollusks
		<b>Présence :</b>
		Alcohol
		Porc meat and by-products
		Wheat flour (%)
		** : Presence in the product
		<b>May contains traces of :</b>
		EGGS, NUTS, SESAME, SOYA

<b>Nutritional values :</b>	<b>g/ for 100g of product</b>	<b>** Yes / No</b>
<b>Calculated parameters</b>		
Nutritional value (kcal)	220	yes
Nutritional value (kJ)	933	no
Proteins	7,30	no
Assimilable carbohydrates	43,50	no
Sum of sugar	1,60	yes
Total fat	1,30	no
Saturated fatty acids	0,30	no
Trans fatty acids		no
Insaturated fatty acids		no
Monounsaturated fatty acids		no
Polyunsaturated fatty acids		no
Ashes		no
Food fibers		no
Salt	1,35	no
<b>Ionization:</b>	<b>GMO Status: Not labelling according to the regulations CE 1829 and 1830/2003</b>	<b>%</b>
NO	NO	

<b>Physical chemistry criterias :</b>	<b>Batch number localization and signification :</b>
Humidity :	DD/MM/YY
Aw :	
Animal fat (%) :	
Vegetal fat (%) :	

<b>Organoleptic criterias :</b>	<b>Barcode GS1-128 on the box label :</b>
Visual :	(01)EAN14(15)BBD(10)batch number
Colour :	EAN14:05450005050756
Savour :	<b>Custom code :</b>
Smell :	19059030

<b>Approved by:</b>	<b>Quality department</b>	<b>Microbiological standards (cfu/g) :</b>	<b>Germ</b>	<b>Results</b>
<b>Editing date :</b>	25/09/2020-CC	<b>Germ</b>	Yeast	
<b>Date of last revision :</b>	30/07/2024 HP	Total flora	E. coli	
		Enterobacteriaceae	Staphylococcus with coagulase	
		Salmonella	Bacillus cereus	
		Listeria		