

2103731 PARISIEN WHITE 57

SPECIFICATION

Version date: 26-04-2023

Version: 2 Revision Date: 11-09-2024

Page: 1/5

PHOTOGRAPH





PRODUCT IDENTIFICATION		
Product code	2103731	
Product name	PARISIEN WHITE 57 White wheat baguette 57	
Physical condition	Frozen, Part-baked	
Brand	La Lorraine	
EAN code	5410683137316	
Sales unit	Carton	
Pieces per sales unit	1 Carton = 16 Piece	

INGREDIENTS

WHEAT flour, water, yeast, iodised salt (salt, potassium iodate), antioxidant (ascorbic acid). May contain traces of: soya, milk, sesame seeds.

	PHYSICAL APPEARANCE FOR 1 PIECE						
	Weight Length Circumference		Number of incisions				
1	1 435 g +/- 10 g 57 cm +/- 2,5 cm 22 cm +/- 1 cm 4						

INSTRUCTIONS FOR USE				
Specific storage conditions	ge conditions Keep at -18 °C Do not refreeze after defrosting			
Shelf Life after production	12 month(s)	12 month(s)		
	Time	Temperature	Comments	
Defrosting	15 min	22 °C		
Baking	17 - 19 min	180 °C	Preheat oven 210 °C	
Serving tips and suggestions	-		'	



2103731 PARISIEN WHITE 57

SPECIFICATION

Version date: 26-04-2023

Version: 2 Revision Date: 11-09-2024

Page: 2/5

AVERAGE NUTRITIONAL VALUE			
	1 Piece (435 G)		
Energy	998 kJ - 235 kcal	4.340 kJ - 1.023 kcal	
Fat	0,8 g	3,7 g	
of which saturates	0,2 g	0,9 g	
Carbohydrate	49 g	212 g	
of which sugars	0,9 g	3,9 g	
Fibre	2,2 g	9,5 g	
Protein	7,0 g	30 g	
Salt	1,4 g	6,1 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		



2103731 PARISIEN WHITE 57

SPECIFICATION

Version date: 26-04-2023

Version: 2

Revision Date: 11-09-2024

Page: 3/5

	I.	ı
almonds	-	-
hazelnuts	-	-
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	Yes			
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.

		PACKA	GING (Outer Dim	nensions)		
			Primary packaging			
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
plastic bag	HDPE 02	Blue	30 g	615 mm x 200 mm	1	16
			Secondary packaging			
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	corrugated cardboard PAP20	Miscellaneous	576 g	597 mm x 397 mm x 231 mm	1	16
label	paper PAP22	White	3 g	300 mm x 105 mm	1	-



2103731 PARISIEN WHITE 57

SPECIFICATION

Version date: 26-04-2023

Version: 2

Revision Date: 11-09-2024 Page: 4/5

Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
plastic bag	-	100 %	0 %	0 %
box	FSC MIX	99 %	100 %	0 %
label	FSC MIX	100 %	0 %	0 %

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	7,0 kg	Sales unit/layer	4	
Gross weight Sales unit	7,6 kg	Layers/pallet	8	
Total pallet height (pallet incl.)	200 cm Sales unit/pallet 32			

MICROBIOLOGY				
m M BBD (M)				
Total aerobic mesophilic germ count	-	10.000 CFU/g	100.000 CFU/g	
Yeasts	-	1.000 CFU/g	1.000 CFU/g	
Moulds	-	1.000 CFU/g	1.000 CFU/g	
E. coli	-	100 CFU/g	100 CFU/g	
Bacillus cereus	-	100 CFU/g	100 CFU/g	
Staphylococcus aureus	-	1.000 CFU/g	1.000 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.



2103731 PARISIEN WHITE 57

SPECIFICATION

Version date: 26-04-2023

Version: 2

Revision Date: 11-09-2024

Page: 5/5

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.