

Vegan Danish Maple pecan

Leavened Danish pastry, vegan plait with 21% filling on a maple sirop basis and 3% of pecan nuts, deep frozen.

CODE: 159635950314

Convenience Grade: Pre-proved/To bake from frozen

Valid since: 2022-11-28

1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 3.35 oz (95 g)

Weight per box: 10.053 lbs (4.560 kg)

Ingredients:

wheat flour, water, vegetable oil (100% rspo-certified sustainable palm from segregated (sg) supply chain), sugar, vegetable oil (canola), pecan nuts (3%), yeast, brown sugar, corn starch, invert sugar syrup, mono- and diglycerides of fatty acids, corn flour, salt, iodized salt (salt, potassium iodate), wheat gluten, glucose syrup, natural maple flavoring (0.1%), maple syrup, vinegar, caramel, agar-agar, ascorbic acid, citric acid, enzymes, retinyl palmitate (vitamin A palmitate), natural flavoring

Allergy Advice

For complete allergens overview, also including potential cross contamination, see chapter 9.

Product specific characteristics

Please note, despite careful quality control, a piece of nut shell may have been left unintentionally.

Note, small children can choke in nuts.

2. PRODUCT HANDLING & CONSERVATION

Transport and storage conditions: Storage at -0,4°F (-18°C). Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

Dating type: MM/DD/YY

3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER

Leave enough space between the products, so they have plenty of room to bake.



Bake from frozen

Freezer

Take out box

Bake

Steam

Cooling down

17-20 min, 375°F
(191°C)

No

30 min

Remark

Baking time and temperature can vary according the type of oven. Make sure the oven is properly preheated. While preheating, set the oven 50°F higher than the specified baking temperature. Because opening the oven causes the temperature to drop.

4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 σ *	Lower limit 1 σ *
Length	inch / m m	4.4 / 113	4.6 / 116	4.3 / 110
Width	inch / m m	2.4 / 62	2.5 / 64	2.4 / 60
Height	inch / m m	0.9 / 22	0.9 / 24	0.8 / 20

* $\pm 1 \times \sigma$: 65%; $\pm 2 \times \sigma$: 95%

5. PACKAGING DATA

Inner bag

Type	Material	Tare Weight	Dimensions L x W	Net Weight	Pieces/bag
Plastic bag	PE/PA blue	0.67 oz	20.5 x 13.8 inch	2.513 lbs	12
		19.000 g	520 x 350 m m	1.140 kg	

Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	28.01 oz	15.6 x 11.7 x 5.9 inch	10.053 lbs	4
		794.000 g	396 x 296 x 150 m m	4.560 kg	

Pallet

Type	Material	Dimensions (Pallet incl. L x W x H)	Total palletweight (incl. pallet)	Boxes/layer	Boxes/pallet
US 4-way	Wooden	3.94 x 3.28 x 7.87 ft	1770 lbs	10	150
		1200 x 1000 x 2400 m m	803 kg		

6. CODIFICATION AND TRACEABILITY

Inner bag

Article number	☒
Shelf life	☐
No information	☐
Batch number	☒
GTIN-13 bar code	☐
Other information	☒

Description other info: Time, product description

Corner box label

Article number	☒
Product description	☒
GTIN-13 barcode	☐
GS1-128 barcode	☐
Shelf life	☒
No information	☐
Batch number	☒
Other information	☒
Julian Code	☒
UPC Code	☒

Description other info: Ingredients

8. PICTURES

The photos are only indicative, a slight deviation from reality is possible.



Picture 1: Unbaked product



Picture 2: Baked product

7. CERTIFICATION

BRCGS

IFS

9. ALLERGENS

Wheat and wheat products (incl. spelt)	+
Crustacean shellfish and crustacean shellfish products	-
Eggs and egg products	-
Fish and fish products	-
Peanuts and peanut products	-
Soybeans and soybean products	-
Milk and milk products	-
Tree nuts and tree nut products: pecan nuts	+
Sesame seeds and sesame seed products	-

This product may also contain traces of: Eggs and egg products ; Soybeans and soybean products ; Milk and milk products ; Tree nuts and tree nut products: almonds, hazelnuts

+ : present - : absent

11. GMO-STATUS

This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003).

10. NUTRITIONAL VALUE

Nutrition Facts	
48 servings per container	
Serving size	95 g
Amount per serving	
Calories	380
% Daily Value	
Total Fat 25g	32%
Saturated Fat 10g	49%
Trans Fat 0g	
Cholesterol less than 5 milligra	1%
Sodium 160mg	7%
Total Carbohydrate 33g	12%
Dietary Fiber 1g	4%
Total Sugars 13g	
Includes Added Sugars 12g	24%
Protein 4g	0%
Vitamin D 0.0mcg	0%
Calcium 70mg	5%
Iron 1.4mg	8%
Potassium 130mg	3%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

The nutritional values are calculated based on the values from the raw material specifications.

12. MICROBIOLOGY

Micro-organisms	MAX*
Escherichia coli (cfu/g)	100
Bacillus cereus (cfu/g)	1000
Staphylococcus aureus (cfu/g)	100
Salmonella spp. (cfu/g)	Not detected/25G
Listeria monocytogenes (cfu/g)	100

* Microbiological guidelines elaborated by FMFP Research Group, University of Ghent

13. QUALITY CONTROL

Statistical Process Control	Yes
Weight	
Dimensions	
Temperature:	Yes
Fat percentage:	Yes
Piece count:	Yes
Metal detection:	Yes

14. APPROVAL

	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	28/11/2022
Client		