



Gourmand  
PASTRIES

# Product Specifications

## Sweet Reserve Danish Collection

Laminated Danish pastry,plait with 27% filling with caramelized biscuitand 4% of brown sugar topping,deep frozen

CODE: 199600950514

Convenience Grade: Pre-proved/To bake from frozen

Valid since: 2026-04-01

### 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, sugar, vegetable oil (100% rspo-certified sustainable palm from segregated (sg) supply chain), vegetable oil (canola), yeast, egg (heat treated), brown sugar syrup, vegetable fat (shea), salt, plain caramel (color), mono- and diglycerides of fatty acids, iodized salt (salt, potassium iodate), wheat gluten, vinegar, sodium hydrogen carbonate, cinnamon, soy flour, lecithin (soybeans), citric acid, agar-agar, ascorbic acid, retinyl palmitate (vitamin A palmitate), natural flavoring, enzymes

Allergy Advice

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

### 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.

Shelf life: End of the 12th month after production (under correct storage conditions)

Dating type: MM/YYYY

### 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 $\sigma$ *	Lower limit 1 $\sigma$ *
Length	inch / mm	4.5 / 115	4.7 / 120	4.3 / 110
Width	inch / mm	2.4 / 62	2.6 / 65	2.3 / 59
Height	inch / mm	0.9 / 22	1.0 / 25	0.7 / 19

\*  $\pm 1 \times \sigma$ : 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	LDPE colourless	0.67 oz	20.5 x 13.8 inch	2.513 lbs	12
		19.000 g	520 x 350 mm	1.140 kg	

#### Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	LDPE blue	16.40 oz	15.6 x 11.7 x 5.9 inch	10.053 lbs	4
		465.000 g	396 x 296 x 150 mm	4.560 kg	

#### Pallet

Type	Material	Dimensions (Pallet incl. L x W x H)	Total palletweight (incl. pallet)	Boxes/layer	Boxes/pallet
Box	Carton	3.94 x 3.28 x 7.87 ft	1717 lbs	10	150
		1200 x 1000 x 2400 mm	779 kg		

### 6. CODIFICATION AND TRACEABILITY

#### Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
GTIN-13 bar code	<input type="checkbox"/>
Other information	<input checked="" type="checkbox"/>

Description other info: Time, product description

#### Corner box label

Article number	<input checked="" type="checkbox"/>
Product description	<input checked="" type="checkbox"/>
GTIN-13 barcode	<input checked="" type="checkbox"/>
GS1-128 barcode	<input checked="" type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
Other information	<input type="checkbox"/>
Julian Code	<input checked="" type="checkbox"/>

Description other info: Obsolete, do not use 2

### 8. PICTURES

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



Picture 1: Unbaked product

### 7. CERTIFICATION

BRCGS

IFS

Picture 2: Baked product

## 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	-
Sesame seeds and sesame seed products	-

This product may also contain traces of: Milk and milk products ; Tree nuts and tree nut products: other nuts

+ : 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	
12 servings per container	
<b>Serving size</b>	<b>95 g</b>
Amount per serving	
<b>Calories</b>	<b>420</b>
% Daily Value	
<b>Total Fat</b> 27g	<b>35%</b>
Saturated Fat 9g	<b>47%</b>
Trans Fat 0g	
<b>Cholesterol</b> 5mg	<b>2%</b>
<b>Sodium</b> 200mg	<b>9%</b>
<b>Total Carbohydrate</b> 38g	<b>14%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 16g	
Includes Added Sugars 3g	<b>5%</b>
<b>Protein</b> 4g	<b>0%</b>
Vitamin D 0.0mcg	0%
Calcium 0mg	0%
Iron 0.1mg	1%
Potassium 20mg	0%

\*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	JULIETTE ALLAEYS Quality Assurance Assistant	01/04/2026
Client		