

Product specification

Article data

Article number

8431

Description

Butter Croissant Praliné (Nut-Nougat)

Trade name

Butter Danish Pastry, filled



Manufacturing degree

pre-proofed, frozen

Baking instructions

Leave to defrost for 30 minutes. Then bake for approx. 22 minutes at 180°C

Logistic data

Customs tariff number

19012000

Country of origin

belgium

Wrapping material

corrugated cardboard box with PE bag

Sub packaging

2x30

EAN-Code bag

Frozen weight in g (approx.)

100

Baking weight in g (approx.)

85

Storage at least °C

-18

Best before in days

390

Guaranteed remaining life in days

90

Carton

Pieces per carton	EAN Code box	
60		
Total foilweight in kg	4 024582 084315	
0,038		
Length in cm	Width in cm	Height in cm
39,6	29,6	24,2
Gross in kg	Net in kg	Cardboard weight in kg
6,34	6,00	0,300

Pallet

Pieces per pallet		
3.840		
Cartons per pallet	Cartons per layer	
64	8	
Length in cm	Width in cm	Height in cm
120,0	80,0	209,0
Gross in kg	Net in kg	
426,63	384,00	

Bag

Length in cm	Width in cm	Height in cm
52,0	35,0	
Unit weight in kg		
0,019		

Labelling and confirmation

Labeling concerning GMOs

For the product is in accordance with Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed regulation (EC) no 1830/2003 of the European Parliament and of the Council of 22 September 2003 on the traceability and labelling of genetically modified organisms and the traceability of foodstuffs produced from genetically modified organisms and feed no labelling.

Food-legal confirmation

The product and its packaging is equivalent to the current and valid food regulations.

Date

24.11.2017

Signature



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Ingredient list

Ingredients

WHEAT FLOUR, water, BUTTER (15%), sugar, yeast, vegetable fat (palm, sunflower), HAZEL NUTS (4%), WHEAT GLUTEN, skimmed cocoa powder, iodized salt (salt, potassium iodate), ALMONDS, SKIMMED MILK, vegetable oil (rapeseed), dextrose, WHEAT STARCH, MILK PROTEINS, vegetable proteins, antioxidant (E300), emulsifiers (E322(SOJA), E472e), flavor, enzymes (Amylase, Hemicellulase)

May contain traces of

egg

Additives according to LMIV

ascorbic acid (E300), lecithin (E322), mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E472e)

Additives

ascorbic acid (E300)

Flavourings

Lactose-free

Contains iodized salt

Vegetarian

Gluten-free

Organic

Vegan

Dimensions and weights

Length in cm (approx.)

13.0 - 16.0

Frozen weight in g (approx.)

100

Width in cm (approx.)

5.5 - 7.5

Baking weight in g (approx.)

85

Height in cm (approx.)

3.5 - 4.5

Diameter (approx.) in cm

Certificates

Microbiologically investigated

Halal certified

Kosher certified

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Nutritional information

<u>Contain on average per 100 g</u>	
Energy value in kj	Calorific value in kcal
1.605	384
Fat in g	Thereof saturated fatty acids in g
20,0	10,0
Carbohydrates in g	Thereof sugar in g
42,0	15,0
Dietary fiber in g	Protein in g
1,8	8,5
Salt in g	
0,8	
Sodium in g	Trans-fatty acids in g
0,3	

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Allergens

Use of ingredients according to the ALBA list				
No.	Description	Included in the product	can be included as possible cross contamination in the product	Indication of the substance of the content / comment
1	Wheat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
2	Rye	<input type="checkbox"/>	<input type="checkbox"/>	
3	Barley	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
4	Oats	<input type="checkbox"/>	<input type="checkbox"/>	
5	Spelt	<input type="checkbox"/>	<input type="checkbox"/>	
6	Kamut	<input type="checkbox"/>	<input type="checkbox"/>	
7	Gluten	<input type="checkbox"/>	<input type="checkbox"/>	
8	Crustaceans	<input type="checkbox"/>	<input type="checkbox"/>	
9	Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
10	Fish	<input type="checkbox"/>	<input type="checkbox"/>	
11	Peanuts	<input type="checkbox"/>	<input type="checkbox"/>	
12	Soya	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
13	Milk	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
14	Almonds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
15	Hazelnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
16	Walnuts	<input type="checkbox"/>	<input type="checkbox"/>	
17	Cashews	<input type="checkbox"/>	<input type="checkbox"/>	
18	Pecan nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
19	Brazil nuts	<input type="checkbox"/>	<input type="checkbox"/>	
20	Pistachio nuts	<input type="checkbox"/>	<input type="checkbox"/>	
21	Macadamia/ Queensland nuts	<input type="checkbox"/>	<input type="checkbox"/>	
22	Nuts *	<input type="checkbox"/>	<input type="checkbox"/>	
23	Celery	<input type="checkbox"/>	<input type="checkbox"/>	
24	Mustard	<input type="checkbox"/>	<input type="checkbox"/>	
25	Sesame	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
26	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂	<input type="checkbox"/>	<input type="checkbox"/>	
27	Lupine	<input type="checkbox"/>	<input type="checkbox"/>	
28	Molluscs	<input type="checkbox"/>	<input type="checkbox"/>	
29	Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
30	Cocoa	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
31	Glutamate (E620 - E625)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
32	Chicken meat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
33	Coriander	<input type="checkbox"/>	<input type="checkbox"/>	

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Use of ingredients according to the ALBA list				
No.	Description	Included in the product	can be included as possible cross contamination in the product	Indication of the substance of the content / comment
34	Corn/ maize	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
35	Legumes	<input type="checkbox"/>	<input type="checkbox"/>	
36	Beef	<input type="checkbox"/>	<input type="checkbox"/>	
37	Pork	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
38	Carrot	<input type="checkbox"/>	<input type="checkbox"/>	

(*) Only for use with the cross-contamination

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Allergens

Use of ingredients with allergenic potential according to LMIV				
No.	Description	Included in the product	can be included as possible cross contamination in the product	Indication of the substance of the content / comment
1	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, except: (a) wheat-based glucose syrups including dextrose [1] (b) wheat-based maltodextrins [1] (c) glucos syrups based on barley (d) cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
2	Crustaceans and product thereof	<input type="checkbox"/>	<input type="checkbox"/>	
3	Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
4	Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or Isinglass used as fining agent in beer and wine	<input type="checkbox"/>	<input type="checkbox"/>	
5	Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
6	Soybeans and products thereof, except: (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
7	Milk and products thereof (including lactose), except: (a) whey used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages (b) lactitol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8	Nuts i.e. almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wanenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof, except: (a) nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
9	Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
10	Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
11	Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	<input type="checkbox"/>	<input type="checkbox"/>	
13	Lupines and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	

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14	Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	

(1) And products thereof, insofar as the process that they have undergone, probably does not increase the overall allergenicity, determined by EFSA for the relevant product from which they were obtained.