

Article code : 450056

**PRODUCT DESCRIPTION**

**Description :** Pre-baked deep frozen product  
**Composition :** Organic wheat flour, Water, Organic spelt flour, Organic wheat germ, Sea salt from Guérande, Yeast.  
 Wafer decoration : Organic corn starch, organic potato starch, organic cocoa powder, organic sugar, organic caramel.



FR-BIO-01  
LU-BIO-06



UE

**Characteristics** ca 440 g (+/- 5%) Length : ca 22 cm (+/- 5%)

**Application :** Time of defrosting (min) : 60min  
 Baking time (min) : 14-15 min  
 Baking Temperature (°C) : 220°C-250°C  
 Store in a dry place at room temperature.

**TECHNICAL DATA**

**Organoleptics**

**Color :** Cream  
**Texture :** Alveole  
**Taste :** Butter Hazelnut



**Nutritional informations**

**Humidity :** 39,90 %      **Fat :** 0,80 %  
**Protein :** 8,10 %      **Saturated fatty acids :** 0,4 %  
**Salt :** 1,08 %      **Grains :** 3,00 %  
**Carbohydrate :** 46,53 %  
**Sugar :** 3 %  
**Energy values :** 982kJ - 237kCal

**FOOD SECURITY DATA**

**MICROBIOLOGICAL**

Flore mésophile totale	<100 000 ufc/gr	Staphylococcus Coagulase positive	< 500 ufc/gr
Levure et moisures	< 1000 ufc/gr	Coliformes totaux	< 100 ufc/gr
Coliformes thermotolérants	< 50 ufc/gr	Anaérobies sulfite réducteurs	< 10 ufc/gr
Salmonelles	Absence/ 25gr		
E. Coli	< 10ufc/gr		

**ALLERGENS :** Gluten//  
 Allergens present in the factory: nuts, sesame, eggs and dairy products  
 Risk of cross contamination: The product may contain sesame.

**Labeling concerning GMOs:** According to Regulation (EU) No. 1829/2003 and Regulation (EC) No. 1830/2003, no labeling required.

**LOGISTICAL CHARACTERISTICS**

<b>Piece Number by box</b>	14	<b>Net weight of box</b>	6,16 kg
<b>EAN</b>	3770000711622	<b>Box number by layer</b>	4
<b>Box dimension ( L/l/h)</b>	590*390*210	<b>Box number by pallet</b>	32
<b>Raw weight of box</b>	6,82 kg	<b>Pallet length</b>	183,00 cm

<b>Best before</b>	<b>12 months</b>	<b>Packaging material made from 80% recycled cardboard, bags made from LDPE and LLDPE.</b>
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**Editor :** C.Francequin

**Confirmed :** N.Schroeder

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