

Article code : 300095

PRODUCT DESCRIPTION

Description : Pre-backed deep frozen product

Composition : Organic wheat flour, Water, Organic rye flour, Organic mix seeds(12,7%) (Organic sunflower seeds, Organic golden flax seeds, Organic brown flax seeds, Organic poppy), Sea salt from Guérande, Roasted malt rye flour, Yeast.
Wafer decoration : Organic corn starch, organic potato starch, organic cocoa powder, organic sugar, organic caramel.



FR-BIO-01
LU-BIO-06



UE / Non UE

Characteristics ca 500 g (+/- 5%) Lenght : ca 26 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 : grey

Texture : grainy

Taste : cereals



Nutritional informations

Humidity : 35,50 %

Fat : 8,50 %

Protein : 7,80 %

Saturated fatty acids : 1 %

Salt : 0,88 %

Grains : 7,60 %

Carbohydrate : 38,90 %

Sugar : 3,2 %

Energy values : 1169.2KJ - 278,5kCal

FOOD SECURITY DATA

MICROBIOLOGICAL

Flore mésophile totale <100 000 ufc/gr

Levure et moisures < 1000 ufc/gr

Coliformes thermotolérants < 50 ufc/gr

Salmonelles Absence/ 25gr

E. Coli < 10ufc/gr

Staphylococcus Coagulase positive < 500 ufc/gr

Coliformes totaux < 100 ufc/gr

Anaérobies sulfite réducteurs < 10 ufc/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

Piece Number by box	14	Net weight of box	7,00 kg
EAN	3700960401585	Box number by layer	4
Box dimension (L/l/h)	590*390*210	Box number by pallet	32
Raw weight of box	7,66 kg	Pallet lenght	183,00 cm

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

Confirmed : N.Schroeder

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