



DEVELOPMENT PROCESS

Code : **2711 2002**
Révision : **07.12.2020**
Page(s) : **1/3**

TECHNICAL SHEET

PRODUCT NAME : FROZEN COCOA AND MALT BREAD SLICES – BONCOLAC

PRODUCT NAME : FROZEN COCOA AND MALT BREAD SLICES

PRODUCT DESCRIPTION :

Net weight/unit: 1250g
Size 300x400mm
Thickness 8,5mm +/-1mm
Package of 5 slices



COMPOSITION OF THE PRODUCT:

NAME :

Cocoa and malt bread slices

ORGANOLEPTIC CRITERIA :

Dark colored bread slices with the flavour of malted bread, a slight note of bitterness of cocoa, soft texture

INGREDIENTS :

Wheat flour (wheat flour, **wheat gluten**, malted **wheat flour**), water, sunflower oil, milled **wheat**, reduced fat cocoa powder 2%, sugar, **wheat gluten**, broad bean flour, yeast, salt, malt **barley** 0.1%, emulsifiers: E471 and E481, acidifier: E330, antioxidant: E300.

GMO - ionisation

Non-ionised product containing no ionised ingredients in accordance with directive 1999/2 of 22 February 1999
GMO-free in the product according to the 1829/2003 and 1830/2003 Regulation

Allergy advice

Contains: Gluten,

May contain: Milk, Eggs, Soya, Nuts, sesame seeds, celery

PREPARATION GUIDELINES :

Before thawing, place the slice on a rigid and plane support

On the frozen slice of bread, butter or spread the ingredients of your choice.

Then cut up the slice of bread in different forms.

Once defrosted and kept at 4°C, the slices of bread can be kept 24 hours Wrapped in clingfilm in the refrigerator

Code emballleur 47.091 A		
BBE/BBB	TEMPERATURE OF CONSERVATION : storage, transport, distribution	PACKING
18 months	-18°C	Flowrap 5 slices/unit case of 2 units

NUTRITIONAL VALUE FOR 100 g			ENERGETIC VALUES	
PROTEINS (g)	FAT (g)	CARBOHYDRATE(g)	Kcal	KJ
8,8	7,4	37,7	266,6	1120,3
SALT (g)	SATURATED FAT (g)	SUGARS (g)	Sodium (mg)	
1,4	1,0	3,6	544	



DEVELOPMENT PROCESS	Code : 2711 2002 Révision : 07.12.2020 Page(s) : 2/3
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SUK EAN 3251512711008			BOX EAN 03251512711015				PALLET 80*120 EAN 03251512711039					
Gross weight (Kg)	Net weight/ box (kg)	Size of the Unit	Units / box	Gross weight/ box (Kg)	Net weight/ box (kg)	Size of the Box (mm)	Boxes / layer	Layers /palet	Boxes / palet	Units /palet	Gross weight/ pallet (kg)	Net Weight /palet (kg)
1,300	1,250	300x400x8,5	2	2,825	2,500	410x103x316	22	5	110	220	338	275
PALLET 100*120												
Boxes / layer		Layers /palet		Boxes / palet		Units /palet		Gross weight/ pallet (kg)		Net Weight /palet (kg)		
24		5		120		240		367		300		





FLASHER ICI, pour voir plus de recettes



Plaques de pain de mie surgelées

CACAO ET MALT

boncolac.fr

Frozen **cocoa** and **malt** bread slices
Tiefgekühlte Scheiben Toastbrot mit **Kakao** und **Malz**
Diepgevroren plakken witbrood met **cacao** en **mout**
Planchas de pan de molde de **cacao** y **malta** congeladas




5 XL
≈ 30x40cm

sans CROÛTE
—
no CRUST

SANS huile de palme
—
PALM-OIL free

manipulation FACILE
—
easy HANDLING

la base pour votre CRÉATIVITÉ
—
the bread for all YOUR CREATIONS

Poids net : 1250g

SUCRESALÉ



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Code : **2711 2002**
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Page(s) : **3/3**

TECHNICAL SHEET

PLAQUES DE PAIN DE MIE AU CACAO ET MALT

COLIS DE 2 LOTS DE 5 PLAQUES

COCOA & MALT BREAD SLICES X5

CODE ARTICLE : 27112002

POIDS NET / NET WEIGHT :

2.5 kg

N° DE LOT / LOT NUMBER : 1041

A CONSOMMER DE PREFERENCE AVANT / BEST BEFORE : 10/08/2022

SURGELE - A CONSERVER A -18°C / FROZEN KEEP AT -18°C



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