



3701 2002 • FROZEN SPINACH BREAD LAYERS

Last update :
may 2022



2 SKU / box
5 bread layers/SKU



1250 g / SKU



300X400 mm



frozen

Made in Agen, at the heart of the Lot et Garonne

- The perfect foundation for your creativity!
- Optimal yield : no crust, no losses
- a sheet to separate each bread layer : thawing possible per layer
- Maximum practicality: thawing on the plate, easy cutting



PRODUCT INFORMATION

FROZEN SPINACH BREAD LAYERS

Green spinach coloured bread layer with small pieces of spinach, soft and moist texture, slight spinach taste.



RECIPE DETAILS

Ingrédients

Wheat flour (contains malted **wheat** flour), water, spinach 14.2%, (spinach, water, salt), sunflower oil, sugar, yeast, skimmed **milk** powder, salt, broad bean flour, **wheat gluten**, emulsifiers: E471 and E481, acidifier: E330, antioxidant: E300.

Allergènes

Contains : gluten, milk.

May contain traces of : egg, soya, nuts, sesame seeds, celery.

Ionisation

Non-ionised product containing no ionised ingredients in accordance with directive 1999/2 of 22 February 1999.

OGM

GMO-free in the product according to the 1829/2003 and 1830/2003 Regulation

Certification

IFS, BRC



NUTRITION

	For 100g
Energy (kj)	1098,2
Energy (kcal)	260,3
Fat (g)	5,3
of which saturates (g)	0,69
Carbohydrate (g)	43,6
Of which sugars (g)	3,7
Protein (g)	8,1
Salt (g)	0,96



MICROBIOLOGICAL FEATURES

In accordance with the criteria applied by the CDF of 28 January 2016, Chapter 9.10 Frozen products wholly or partially raw products and pre-cooked vegetables combined with animal products



PREPARATION GUIDELINES

Without thawing, lay your bread flat on a rigid rack before working.

Butter, spread or place the ingredients of your choice.

Cut out the plate by varying the shapes.

After thawing and maintaining at 4°C, the product can be stored for up to 24 hours under film





STORAGE GUIDELINES

	Before thawing		After thawing	
	Transport	Storage	In the fridge	Room temperature
Temperature	minimum -18 °C		0°C/+4°C	-
Shelf life	Best Before Date : 18 months		24 hours	-

NEVER REFREEZE ONCE DEFROSTED (THAWED)



PACKAGING



Component & Material	Component	Material	Ext. Dimensions (mm)	Packaging weight (g)
Primary	Plastic film	-	-	-
	5 layers / unit	-	-	-
Secondary	Box of 2 units	-	-	-



LOGISTIC VALUES

	Sales unit	Case	Pallet
EAN	3251513701008	03251513701015	03251513701039
Net weight (kg)	1,250	2,500	275
Gross weight (kg)	1,300	2,800	333
L x w x h (mm)	400x300x50	410x316x103	1200x800x1730
Nb of sales units	1	2	220

Pallet configuration					
	Nb cases/layer	Nb layers/pallet	Nb Boxes/pallet	Nb Sales unit/pallet	Maximum height (mm)
80*120	22	5	110	220	1730
100*120	24	5	120	240	1730

PACKAGER CODE : 47.091 A