



Nature biscuit sheet, frozen

Item code: 7130

Customs code : 19 059 080

Paker code : EMB 42182

GTIN: 3290620071307

DESCRIPTION

Legal name : Plain biscuit sheet. Cooked and frozen product.

☐ raw

☒ baked

☒ ready for use

☐ pre-baked

☐ ambient

☐ deep freeze

☒ frozen

☐ defrosted

INGREDIENTS

WHEAT flour, sugar, EGG white (with thickener: E412), EGG yolk, salt, natural vanilla flavour.

May contains traces of milk, nuts and soya.

Average percentage(s) implemented

USAGE AND STORAGE DIRECTIONS

Baking instructions:

Defrost the product in a refrigerated chamber between 0 and + 4 ° C.

The product can be stored during 5 days after defrosting in the original packaging at room temperature.

Use the sheet within 4 hours after opening the plastic bag.

Storage :

540 days at -18°C. BBD at delivery: 360 days.

PRODUCT PRESENTATION

Net weight:	0,350 kg
Dimensions :	Length : 580mm +/- 5mm Width: 375mm+/- 5 mm Thickness: 7mm +/- 1mm

PACKAGING

Consumer units/Case :	12
Cases/Pallet :	48
Consumer units/Pallet :	576
Under packaging :	plastic bag
Case weight (kg) :	0,664
Case colour :	neutral white
Case outer dimension (mm) :	596 x 396 x 115
Net weight/case (kg) ::	4,2
Gross weight/case (kg) :	4,864
Tape colour :	transparent/white or grey/white stripes
Label colour :	White / FR, UK, NL

Nb of cases per layer :	4
Nb of layers per pallet :	12
Pallet net weight (kg) :	201,6
Pallet gross weight (kg) :	233,472
Pallet total weight (kg) :	253,472
Pallet height (m) :	1.53
Pallet size (cm) :	80 x 120
Type of pallet :	SNCF



NUTRITIONAL VALUES (theoretical)

	Content	Tolerance	
Energy	328		kcal/100g
	1387		kJ/100g
Fat content	4,1	> 40%: +/-16g 10-40%: +/-40% < 10%: +/-3g	g/100g
Of which saturated fatty acids	1,3	> 4g: +/-40% < 4g +/-1,6g	g/100g
Carbohydrates	62		g/100g
Of which sugars	38	> 40%: +/-16g 10-40%: +/-40% < 10%: +/-4g	g/100g
Dietary fibers	0,9		g/100g
Proteins	10		g/100g
Salt	0,50	> 1,25: +/-40% < 1,25g +/-0,75g	g/100g

MICROBIOLOGICAL CRITERIA

	Industrial pastries baked out of the cold
Germes	Criteria (m)
Aerobic flora 30°C	< 10 000 UFC/g
Aerobic/lactic flora ratio	/
Yeast / Moulds	< 500 UFC/g
Moulds	/
Coagulase staphylococci +	/
Bacillus Cereus	/
Escherichia coli	< 10 UFC/g
Salmonella	Abs./25g
Listeria Monocytogenes	Abs./25g if use by >5 days, < 100/25g if use by <5 days

IONIZATION STATUS

This product is not ionized nor made from ionized materials. Therefore it does not require a specific labelling according to EC directive n° 1999/2 concerning foods and food ingredients treated with ionization radiation.

GMO STATUS

Raw materials used in our products are :

- Stemming from non GMO sources ;
- In application of the regulation EC 1829/2003 and EC 1830/2003 (applicable from 19/04/2004) concerning the traceability and labelling of genetically modified organisms and the traceability of food products or feed product produced from genetically modified organisms.

None of the product requires a specific labelling indicating the presence of GMO