

Assortment of 10g mini buns

Order number: 20314

Frozen mini buns plain or topped with poppy, sesame seeds or polenta.

Product picture	Physical characteristics
	<u>Net weigh of a bun:</u> 10g +/- 1g <u>Diameter of a bun:</u> 45 mm +/- 5mm

Ingredients list

WHEAT flour, Brioche mix (**WHEAT** flour, rapeseed fat (contains glucose syrup, **MILK** proteins, natural flavours), sugar, butter powder (butter (**MILK**), maltodextrins, **MILK** proteins), **WHEAT GLUTEN**, salt, emulsifier: E471, coloring: E160a, natural flavor (**MILK**), flour treatment agent: E300, enzymes), **EGGS**, Water, Yeast

Topping: Poppy, Polenta or **SESAME** seeds.

Baking

Defrost the product 20 to 30 minutes at a temperature between 0 and +4°C. (Do not refreeze after defrosting)

Optimal expiration date

12 months at -18°C. Keeps 24 hours after defrosting at a maximum temperature of +4°C.

Microbiological characteristics UFC/g

Salmonella	Absence in 25 g
E.Coli	<10
Staphylocoques	<100
ASR ou Clostridium perfringens	<30
Bacillus cereus	<100
Listeria monocytogenes	Absence in 25g

Average nutritional information per 100g

Energy (kcal)	363
Energy (kJ)	1525
Total fat (g)	12.5
Saturated fat (g)	4.2
Proteins (g)	12.9
Total carbohydrate (g)	49
Sugar (g)	7.9
Salt (g)	1.2

* According to the guide tolerances nutritional values of the EU COM 12/2012

GMO - Ionization

Product not subject to labelling according to the regulations 1829/2003 and 1830/2003. No ionization of this product or its components.

Chemical contaminants

Conforms to Regulation EC 1881/2006.

Production

Made in Orange, Provence, France.

Allergens

Produced in a plat that uses: fish, mollusk, soya, nuts, sulfites, mustard, lupin and sesame seeds.

Packaging specifics

Product packaging	Weight per unit	Number of units per box	Box net weight	Box gross weight
Carton + sac bleu PE	10g	25 pieces per topping – 100 pieces per box	1.000 kg	1.250 kg

Palettization (pallet 80x120)

Box/ Layer	Layer/ pallet	Box/ pallet	Box dimensions
10	14	140	330x226x121

Labelling

Labelling in accordance with guideline CE 1169/2011.

EAN 13

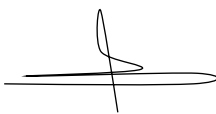
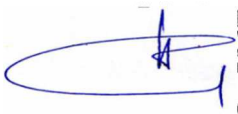
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Order number

20314

Custom-tariff-number

19 05 90 70

Rédacteur : ETTARABTI Najat Position : Quality manager	Vérificateur : SAUVAGE Philippe Position : Director
	 VOUREUSE du Coudoulet 95 Pays-Bas 1 ORANGE 90 60 60 12 90 60 73 35 14 00067 - Code NAF 1071 P info@savoureuse.fr