

Colored mini brioche with topping 10 g

Article code: **20130**

Mini colorful frozen cooked buns sprinkled with poppy or sesame grains, or with polenta

Product photo	Physical characteristics
	<u>Net weight of a brioche:</u> 10g <u>Diameter of a brioche:</u> 45 mm

List of ingredients

Wheat flour (**GLUTEN**), brioche mix (Wheat flour (**GLUTEN**), rapeseed vegetable fat (glucose syrup, **MILK** proteins, natural flavors), sugar (**SULPHITES**), butter powder (**MILK**) (butter (**MILK**), maltodextrins, **MILK** proteins), **WHEAT GLUTEN**, salt, emulsifier: E471, color: E160a, natural flavor (**MILK**, **SULPHITES**), flour processing agent: E300), **EGGS**, water, yeast, colours: curcumin E100, carmine e120, copper complexes of chlorophyllins E141(ii), decor (**SESAME SEEDS**, poppy seeds, polenta (corn)). Gilding (**EGGS**).

Baking

Thaw the product for 20 to 30 minutes at a temperature between 0 and +4°C.

(Do not refreeze a thawed product)

Best before date

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

Microbiological characteristics

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

Average nutritional information per 100g

Energy value (kJ)	1449
Energy value (kcal)	344.9
Fats (g)	12.0
Of which saturated fatty acids (g)	3.6
Carbohydrates (g)	46.8
Of which sugars (g)	6.9
Fibres (g)	2.5
Protein (g)	11.2
Salt (g)	1.1

* According to the Guide to Tolerances of Nutritional Values of EU COM 12/2012

GMO - Ionization

Product not subject to labelling according to Regulations 1829/2003 and 1830/2003. No ionization treatment of this product as well as the materials composing it.

Chemical contaminants

Complies with EC Regulation 1881/2006.

Place of production

Produced in Orange, Provence, France.

Allergens

Risk of contamination by: **fish, soy, nuts, celery, mustard, sesame seeds, sulphites, lupine, mollusc.**

**Risk of cross-contamination of raw materials at the supplier*

Conditioning

Product packaging	Unit weight of the product	Quantity per carton	Net package weight	Gross package weight
Cardboard + pe bleu bag	10g	25 pieces per colour – 100 pieces per carton	1,000 kg	1,250 kg

Palletizing (on pallet 80x120)

Cartons per layer	Layers per pallet	Cartons per pallet	Dimensions of the carton
10	14	140	330x226x121

Labelling

Labelling according to EC Regulation 1169/2011.

EAN 13

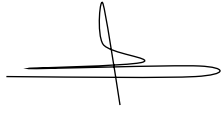
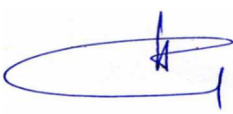
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Code article

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Customs tariff

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Editor: ETTARABTI Najat Position: Quality Manager	Auditor: SAUVAGE Philippe Position: Director
	 LA SAVOUREUSE ZAC du Coudoulet Rue des Pays-Bas 84100 ORANGE Tél. 04 90 60 60 12 Fax 04 90 60 73 35 N° SIRET 353 505 134 00067 - Code NAF 1071 D adresse internet : administration@lasavoureuse.fr