

PRODUCT SPECIFICATION TRADITIONAL PUFF PASTRY 4,25kg



Product name: Fresh puff pastry with butter on a roll 4.25kg (Length 3.5m - Thickness 2.5mm)

Article code: B73

Description:

Roll out puff pastry with baking paper.

Transport:

Refrigerated transport up to a maximum temperature of +5°C

Ingredients:

Wheat flour, concentrated butter, vegetable oils (palm and rapeseed oil), water, **wheat** starch, lemon juice, salt, alcohol (evaporated during baking), **wheat, gluten**, vegetables and fruit concentrate (apple, carrot, lemon), natural flavouring (contains **milk**)

*For allergens see **bold**

Packing:

Type	Plastic – cardboard
Weight	4.25 kg
Gross weight.....	4.55 kg
Definition.....	Each package bears the name, best before date and weight of the product.
Delivery.....	At a temperature of max. 5°C.
Storage.....	In the fridge at max. 5°C
THT	6 weeks after production – 5 weeks on delivery
EAN Code.....	7 61303146 9280
Intrastat Code	19012000
Carton/Layer	13 cartons
Carton/Pallet.....	143 cartons

Nutritional values: Per 100g dough

Energy	1692Kj - 406 Kcal
Fats	24.3g
Of which saturated fat.....	9.3g
Carbohydrates	38.1g
Of which sugar.....	1.5g
Proteins	6.2g
Fibre ...	2.0g
Salt	1.10g

Gluten.	Yes
Lactose.....	Yes
Vegan.	No

Microbiological values:

Yeast ..	<3000 CFU/gram
Mold....	<3000 CFU/gram
E.Coli..	<100 CFU/gram
Coagulase pos. staphylococci.....	<3000 CFU/gram
Salmonella.....	Absent/25g
Listeria	Absent/25g

Irradiation.....	The product does not contain any ingredients that have been subjected to irradiation.
GMO.....	No ingredients derived from genetically modified organisms or that may contain traces thereof are used in production.

Usage & preparation:

Do not consume without baking at 180°C for at least 15 minutes.
Preheat the oven to 180°C. Unroll the dough. Baking time depends on the dish.

Raw product description:

Color:..	Homogeneous dough (Beige)
Smell: .	Tastes neutral
Format:	On a roll

This product specification has been compiled to the best of our ability on the basis of data available at the date of preparation of the document. The data is linked to production processes, supplier declarations, literature and raw material specifications. These can therefore be changed according to time and availability. Production liability is limited to legal liability. The specification is therefore for information purposes only and cannot be used as an enforceable guarantee. Changes are not automatically communicated.
