

SPECIFICATION

Version date: 16-01-2021
Version: 1
Page: 1/5

PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	5001454
Product name	CRAQUELIN White wheat bread with sugar
Physical condition	Quick-frozen, Thaw & Serve
Brand	Panesco
EAN code	5412632514544
Sales unit	Carton
Pieces per sales unit	1 Carton = 6 Piece

INGREDIENTS

WHEAT flour, sugar (25%), water, EGGS, vegetable oils (sunflower, rapeseed), invert sugar syrup, yeast, salt, whole MILK powder, fla vouring, antioxidant (ascorbic acid).
May contain traces of: soya, nuts, sesame seeds.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Weight after baking	Length	Width	Height
1	300 g +/- 30 g	300 g	16 cm +/- 1,6 cm	7 cm +/- 0,7 cm	9,5 cm +/- 0,95 cm

The weight after baking depends on the oven and the baking method.

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	270 day(s)		
Shelf life after defrosting +21 °C	48 Hours		
	Time	Temperature	Comments
Defrosting	120 min	22 °C	
Serving tips and suggestions	Display the products at room temperature (18 - 26 °C), protect from the sun to avoid potential appearance changes and sell within 24h after defrosting for the perfect serve.		

SPECIFICATION

Version date: 16-01-2021

Version: 1

Page: 2/5

AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (300 G)
Energy	1,569 kJ - 372 kcal	4,152 kJ - 984 kcal
Fat	5,1 g	14 g
of which saturates	0,7 g	2,1 g
Carbohydrate	70 g	183 g
of which sugars	36 g	96 g
Fibre	1,9 g	5,1 g
Protein	8,4 g	22 g
Salt	1,0 g	2,4 g

The nutritional values are calculated based on the values from the raw material specifications.

ALLERGENS

	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
<i>wheat</i>	+	
<i>rye</i>	-	+
<i>barley</i>	-	+
<i>oats</i>	-	+
<i>spelt</i>	-	+
<i>kamut</i>	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	+	
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	+
Milk and products thereof (including lactose)	+	
Tree Nuts, namely: Almond (<i>Prunus dulcis</i> (Mill.) D.A. Webb (Rosaceae)), Black walnut (<i>Juglans nigra</i> L. (Juglandaceae)), Brazil nut (<i>Bertholletia excelsa</i> Humb. & Bonpl. (Lecythidaceae)), California walnut (<i>Juglans californica</i> S. Watson (Juglandaceae)), Cashew (<i>Anacardium occidentale</i> L. (Anacardiaceae)), Filbert/Hazelnut (<i>Corylus</i> spp. (Betulaceae)), Heartnut/Japanese walnut (<i>Juglans ailantifolia</i> Carriere var. <i>cordiformis</i> (Makino), Rehder (Juglandaceae)), Macadamia nut/Bush nut (<i>Macadamia</i> spp. (Proteaceae)), Pecan (<i>Carya illinoensis</i> (Wangenh.) K. Koch (Juglandaceae)), Pine nut/Pinon nut (<i>Pinus</i> spp. (Pineaceae)), Pistachio (<i>Pistacia vera</i> L. (Anacardiaceae)), Walnut (English, Persian) (<i>Juglans regia</i> L. (Juglandaceae)) and products thereof		
<i>almonds</i>	-	+
<i>hazelnuts</i>	-	+
<i>walnuts</i>	-	+

SPECIFICATION

Version date: 16-01-2021
Version: 1
Page: 3/5

<i>cashews</i>	-	+
<i>pecan nuts</i>	-	-
<i>brazil nuts</i>	-	-
<i>pistachio nuts</i>	-	-
<i>macadamia nuts</i>	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	+
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

DIET INFORMATION

Suitable for vegetarian	Yes
Suitable for vegans	No
Halal Certified	No
Kosher Certified	No

*Suitable for vegetarian/vegan is based on the present ingredients and doesn't take possible cross-contamination into account.

SUSTAINABILITY

Type of eggs | Barn eggs

NUTRISCORE

NUTRISCORE | D

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
baking paper	paper PAP22	Brown	2,7 g	300 mm x 220 mm	6	1
plastic bag	HDPE 02	Blue	16 g	450 mm x 350 mm x 540 mm	1	6

SPECIFICATION

Version date: 16-01-2021
Version: 1
Page: 4/5

Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	cardboard	White	243 g	393 mm x 293 mm x 99 mm	1	6

Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
baking paper	FSC MIX	0 %	0 %	-
plastic bag	-	100 %	0 %	-
box	FSC Recycled	100 %	66 %	-

All our primary packaging in direct contact with food is in compliance with: REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004, COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 and COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011.

PALLET CONFIGURATION

Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	1,8 kg	Sales unit/layer	8
Gross weight Sales unit	2,0 kg	Layers/pallet	11
Total pallet height (pallet incl.)	124 cm	Sales unit/pallet	88

MICROBIOLOGY

	m	M	BBD (M)
Total aerobic mesophilic germ count	-	10.000 CFU/g	-
Yeasts	-	1.000 CFU/g	-
Moulds	-	1.000 CFU/g	-
Bacillus spp.	-	10.000 CFU/g	-

GMO-FREE DECLARATION

We declare that the products which we deliver do not contain genetically modified organisms and that they were not obtained from genetically modified crops. Our products comply with the rules (EG) 1829/2003 and (EG) 1830/2003, and because of that need no further labelling.

IONISING RADIATION

The product has not undergone any ionising treatment.

La Lorraine Ninove nv
Elisabethlaan 143
9400 Ninove (Belgium)



5001454
CRAQUELIN

SPECIFICATION

Version date: 16-01-2021
Version: 1
Page: 5/5

DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. Aspects such as raw material variations and availability can slightly affect the composition of the product. We reserve the right to make adjustments to the product and its specification as part of technological progress, product development, a change in the ingredients or in the legislation. The information is up to date and correct to the best of our knowledge.