

SPECIFICATION

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PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	5001522
Product name	LEMON RING CAKE Lemon sponge cake
Physical condition	Frozen, Thaw & Serve
Brand	Panesco
EAN code	5412632515220
Sales unit	Carton
Pieces per sales unit	1 Carton = 1 Piece

INGREDIENTS

sugar, vegetable oils (rapeseed, palm), EGGS, WHEAT starch, water, modified starch, apple concentrate, whey powder (MILK), WHEAT flour, raising agents (E450, E500), glucose-fructose syrup, emulsifiers from vegetable sources (E471, E472b, E472e, E482), glucose syrup, salt, lemon concentrate (0,2%), natural flavouring (lemon), thickener (E415), flavourings, vegetable fats (palm, palm kernel), fibre (OATS), rice starch, gelling agent (E440i), MILK protein, acidity regulator (E330), natural flavourings.

May contain traces of: soya, nuts.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Height	Diameter
1	800 g	7 cm	21 cm

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	9 month(s)		
	Time	Temperature	Comments
Defrosting	180 min	22 °C	
Serving tips and suggestions	-		

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AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (800 G)
Energy	1.687 kJ - 404 kcal	13.495 kJ - 3.230 kcal
Fat	23 g	183 g
of which saturates	4,1 g	33 g
Carbohydrate	46 g	370 g
of which sugars	28 g	221 g
Fibre	0,5 g	4,3 g
Protein	2,9 g	23 g
Salt	1,1 g	9,2 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>	-	+

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<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

Round Sustainability Palm Oil (RSPO)	Segregated (SG)
Type of eggs	Barn eggs

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
tray	paper PAP22	Brown	13 g	-	1	1

Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	cardboard	White	159 g	240 mm x 226 mm x 103 mm	1	1
label	paper PAP22	Miscellaneous	3 g	150 mm x 200 mm	1	-

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label	paper PAP22	White	3 g	90 mm x 400 mm	1	-
Sustainability						
Description	Certificate	% Recyclable	% Recycled	% Wood fibres		
tray	-	100 %	0 %	-		
box	FSC MIX	99 %	69 %	-		
label	FSC MIX	100 %	0 %	0 %		
label	FSC MIX	100 %	0 %	0 %		

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	0,8 kg	Sales unit/layer	15	
Gross weight Sales unit	0,97 kg	Layers/pallet	18	
Total pallet height (pallet incl.)	201 cm	Sales unit/pallet	270	

MICROBIOLOGY			
	m	M	BBD (M)
E. coli	-	100 CFU/g	-
Staphylococcus aureus	-	1.000 CFU/g	-
Salmonella	Not detected in 25 g	-	-
Listeria monocytogenes	-	100 CFU/g	-
Lactic acid bacteria	-	1.000 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)



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LEMON RING CAKE

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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.