

La Lorraine Ninove nv
Elisabethlaan 143
9400 Ninove (Belgium)



5001777
GLUTEN-FREE ROLL MULTISEED

SPECIFICATION

Version date: 03-08-2026
Version: 4
Page: 1/5

PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	5001777
Product name	GLUTEN-FREE ROLL MULTISEED White rice buckwheat roll with seeds
Claims	Gluten-free (Gluten content < 20 ppm conform Regulation (EC) nr. 41/2009) Lactose-free
Physical condition	Frozen, Thaw & Serve
Brand	Panesco
EAN code	5412632517774
Sales unit	Carton
Pieces per sales unit	1 Carton = 40 Piece

INGREDIENTS

WHEAT starch (gluten-free), water, sunflower seeds (16%), linseed (11%), linseed flour, potato flakes, wholemeal rice flour, buckwheat flour, malt flour (millet), salt, non-hydrogenated vegetable oil (rapeseed), skimmed MILK (lactose-free), syrup (apple), syrup (pear), yeast, psyllium husk powder, stabiliser (guar gum), thickener (sodium carboxy methyl cellulose).
May contain traces of: soya.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Length	Width	Height
1	82 g	10 cm +/- 0,5 cm	6,25 cm +/- 0,25 cm	2,95 cm +/- 0,25 cm

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	365 day(s)		
Shelf life after defrosting +4 °C	24 Hours		
Shelf life after defrosting +21 °C	24 Hours		
	Time	Temperature	Comments

La Lorraine Ninove nv Elisabethlaan 143 9400 Ninove (Belgium)		5001777 GLUTEN-FREE ROLL MULTISEED SPECIFICATION Version date: 03-08-2026 Version: 4 Page: 2/5
---	--	--

Defrosting	60 60 min	22 18 - 26 °C °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.		

AVERAGE NUTRITIONAL VALUE		
	100 g (or 100 ml)	1 Piece (82 G)
Energy	1.413 kJ - 338 kcal	1.159 kJ - 277 kcal
Fat	17 g	14 g
of which saturates	1,9 g	1,6 g
Carbohydrate	33 g	27 g
of which sugars	2,0 g	1,6 g
Fibre	7,6 g	6,2 g
Protein	8,2 g	6,7 g
Salt	1,6 g	1,3 g
lactose	0 g	0 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)	+	

SPECIFICATION

Version date: 03-08-2026

Version: 4

Page: 3/5

Tree Nuts, namely: Almond (*Prunus dulcis* (Mill.) D.A. Webb (Rosaceae)), Black walnut (*Juglans nigra* L. (Juglandaceae)), Brazil nut (*Bertholletia excelsa* Humb. & Bonpl. (Lecythidaceae)), California walnut (*Juglans californica* S. Watson (Juglandaceae)), Cashew (*Anacardium occidentale* L. (Anacardiaceae)), Filbert/Hazelnut (*Corylus* spp. (Betulaceae)), Heartnut/Japanese walnut (*Juglans ailantifolia* Carriere var. *cordiformis* (Makino), Rehder (Juglandaceae)), Macadamia nut/Bush nut (*Macadamia* spp. (Proteaceae)), Pecan (*Carya illinoensis* (Wangenh.) K. Koch (Juglandaceae)), Pine nut/Pinon nut (*Pinus* spp. (Pineaceae)), Pistachio (*Pistacia vera* L. (Anacardiaceae)), Walnut (English, Persian) (*Juglans regia* L. (Juglandaceae)) and products thereof

<i>almonds</i>	-	-
<i>hazelnuts</i>	-	-
<i>walnuts</i>	-	-
<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.

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
plastic bag	PP 05	Transparent	1,7 g	180 mm x 250 mm	40	1

SPECIFICATION

Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	corrugated cardboard PAP20	Brown	287 g	400 mm x 300 mm x 138 mm	1	40
tape	BOPP	Transparent	2,6 g	-	1	-
label	paper PAP22	-	2,6 g	280 mm x 104 mm	1	-

Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
plastic bag	-	0 %	0 %	0 %
box	FSC MIX	100 %	100 %	100 %
tape	-	-	-	-
label	-	-	-	-

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	3,2 kg	Sales unit/layer	8
Gross weight Sales unit	4,2 kg	Layers/pallet	14
Total pallet height (pallet incl.)	208 cm	Sales unit/pallet	112

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.

La Lorraine Ninove nv
Elisabethlaan 143
9400 Ninove (Belgium)



5001777
GLUTEN-FREE ROLL MULTISEED

SPECIFICATION

Version date: 03-08-2026
Version: 4
Page: 5/5

IONISING RADIATION

The product has not undergone any ionising treatment.

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.