

TECHNICAL DATASHEET

1. Product Identification

	<i>Diversi Foods</i>	<i>Producer</i>	<i>Eancode</i>
Article code	240	Diversi Foods	5420001002400

Description

Palmier Frangipane 90G

Voorgerezen, diepgevroren bladerdeeggebak
Produit de pâte feuilleté prépoussé et surgelé



2. Ingredients

TARWEbloem, water, **BOTER** (melk), suiker, abrikozepit, **EI**, gist, volle **MELK** in poedervorm, invert siroop, aardappelzetmeel, verdikkingsmiddel E410, zout, aroma, emulgator: E472e / E471, **BOTERMELK** in poedervorm, **TARWEGLUTEN**, glucose, zuurregelaar: E450vii / E341i, plantaardig vet, stabilisator: E412, bloembehandelingsmiddel: E300, amylase, hemicellulase, protease, transglutaminase.
Kan sporen bevatten van: SESAM, SOJA et NOTEN.

Ingrédients: Farine de BLÉ, eau, BEURRE, sucre, pépin d'abricot, OEUF, levure, LAIT entier en poudre, sirop inverti, amidon de pommes de terre, épaississant E410, sel, arôme, émulsifiant : E472e / E471, BAEURRE en poudre, GLUTEN de BLÉ, glucose, régulateur d'acide : E450vii / E341i, graisse végétale, stabilisant : E412, agent de traitement de la farine : E300, amylase, hemicellulase, protéase, transglutaminase.
Peut contenir des traces de : SÉSAME, SOJA et NOIX.

WHEAT flour, water, **BUTTER** (milk)(15-20%), sugar, apricot kernels, **EGGS**, yeast, full cream **MILK** powder, invert syrup, potato starch, thickener: E410, salt, flavouring, emulsifiers: E472e, E471; **BUTTERMILK** in powder, **WHEAT GLUTEN**, glucose, acidity regulators: E450vii, E341i; vegetable fat, stabilizer: E412, flour treatment agents: E300, amylases, hemicellulases, proteases, transglutaminases
May contain traces of soya, nuts, sesame

Dit product is vrij van GMO / Produit sans OGM / GMO-free product / GVO frei

3. Characteristics

	MIN	NORM	MAX
Weight (g)	86	90	98
Length (cm)	10	11	12
Width (cm)	8	9	10
Height (cm)	1	2	3

NUTRITIONAL VALUES	g/ 100 g
Energetic values (kcal)	354
Energetic values (kJ)	1480
Proteins (g)	17,2
Carbohydrates (g)	30,6
of which sugars (g)	15,4
Fats (g)	17,9
of which saturated (g)	10,7
Fibres (g)	1,0
Sodium (g)	0,22

Microbiology :

Tests	Results	Unit	per
Total aerobic count	<1,0E+03	CFU	g
Enterobacteria 37°C	<1,0E+01	CFU	g
Total coliforms	<1,0E+01	CFU	g
Coagulase pos. Staphylococci	<5,0E+01	CFU	g
Sulfite-reducing anaerobic bacteria	<1,0E+01	CFU	g
Salmonella spp	Absence	CFU	25 g
Listeria monocytogenes	Absence	CFU	25 g
Yeasts	<1,0E+01	CFU	g
Moulds	<1,0E+01	CFU	g
Bacillus cereus	<2,0E+01	CFU	g

4. Conditioning

	Quantity	Type	Weight	Size
Units / prepackage	45			
Prepackage / box	1	Bag – HDPE blue transparent bag		42 x 17 x 77 cm
Units / box	45	Brown Cardboard		398 x 298 x 156 mm

	net(kg)	brut (kg)
Weight	4,050	4,358

Palettisation :

Type of pallet	Euro
Number of cases per layer :	8
Number of Layers per pallet :	8
Number of cases per pallet :	64
Height of palet :	140 cm
Position of the product in the case.	Stacked
# Pieces/pallet	2880

5. Conservation

Conservation at -18°C (after production)	9 months
Conservation after baking	6 /hours

6. Use

Defrost during : **15 min.**

Preheat the oven : **215 °C.**

Baking temperature : **185 °C.**

Baking time : **18-20 min.**

Don't refreeze once defrosted

After revision these baking instructions might be slightly altered by our product development department because the result of the baked products depends strongly on the oven installation in use.

Date & Name of supplier: Diversi Foods NV

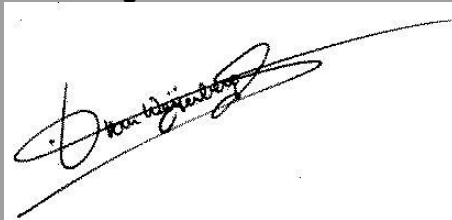
Name:

Surname:

Position: Quality

We guarantee that the provided information is accurate and according to European law regarding Food Safety.

Date & Signature: 28/10/2014

A handwritten signature in black ink, appearing to be 'D. J. J. J.', is written over a white rectangular area. The signature is slanted and includes a long horizontal stroke at the end.