

Demi Baguette 120g x 85

1 General Information:

Article number	450004A
Designation in accordance with food stuff laws FIC	Demi Baguette 120g x 85
Production land	Ireland
Customs Code	19059030
EAN Number	05391528566303

- ☐ Vegan
- ☒ Vegetarian
- ☐ New specification
- ☒ Replaces specification of: 17.04.2024

2 Brand Logo



3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

Convenience grade	
☐	RD Product (raw dough/unproved)
☐	PP Product (pre-proved)
☒	PB Product (pre-baked)
☐	TS Product (ready baked)
☐	Other
☐	Chill
☒	deep-frozen
☐	Ambient temperature



3.2 Product handling

Transport and storage conditions:		- 18 °C	
Shelf-life from production date: (Under proper storage conditions)		365 days	
Recommended of shelf life of the ready baked product:		24.0 hours	☒ at room temperature
		Remark: after bake	
Shelf life to customer		min 14 days	
Preparation instruction	Baking time (in pre-heated oven)	8-10 minutes	
	Preheat temperature	Normal oven	230 °C
	Baking temperature	Normal oven	200 °C
Miscellaneous		All appliances may vary, the following are guidelines only. Bake from frozen. Steam for 10 seconds. Pre heat oven to 230C. Bake at 200C for 8-10 mins until golden brown	

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	120	125	115
Length	mm	270	285	255
Diameter	mm	165	175	155

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	30
	Layers per pallet:	6
	Carton per layer:	5
	Pallet height incl. Euro-pallet [mm]:	2157
	Total gross weight of pallet [kg]:	approx. 353
	Pallet Type:	UK
	Pallet Length (mm):	1200
	Pallet Width (mm):	1000
Carton:	External dimensions L x W x H [mm]:	598 x 398 x 332
	Weight [g]:	700.0
	Quantity per carton [each]:	85
	Net weight of carton contents [g]:	10200
Inner bag:	Dimensions [mm]:	600 x 815
	Weight per inner bag [g]:	15.0
	Material:	high Density Polyethylene
	Quantity of inner bags per carton:	1
	Inner bag closed:	Yes
	Closing:	folded
Packed product:	Modified atmosphere:	0
	Suitable for cooking, without harmful effect on the product or health:	0
	Suitable for microwave, no harmful effect on product and health:	0
Additional Information:	Tamper Evident:	1
	Protective Atmosphere:	0
	Free from Staples:	1
	Individually wrapped?:	0

Others

Description:	Gross Weight
Weight (g):	10920

4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:

WHEAT flour, water, salt, WHEAT GLUTEN, yeast, flour treatment agent ascorbic acid.

For allergens including cereals gluten, please see ingredients in CAPITALS.

The product may contain traces of milk, nuts.

4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,
Alcohol	Does this product contains alcohol / alcohol that does not need to be declared?	
	☐ Yes ☒ No	If so, which percentage of vol.%?
Vegetable fat	☐ Yes ☒ No	
Milk fats	☐ Yes ☒ No	
Wheat flour	☒ Yes ☐ No	60%
Lactose	☐ Yes ☒ No	
Raw materials of animal origin	☐ Yes ☒ No	
Pork derivative	☐ Yes ☒ No	
Salt	☒ Yes ☐ No	1.1
Palm oil	☐ Yes ☒ No	

4.3 Declaration of Allergens

Use of ingredients with allergic potential

Category	Identification according to:	Used in the product			Type, exact description (as wheat flour, milk, etc.)
	Guideline EU	may contain	Yes	No	
Cow's milk protein, milk and products made therefrom	X	☒	☐	☐	May contain traces
Chickenegg, eggs and products made therefrom	X	☐	☐	☒	
soyprotein, soybeans, soylecithins and products made therefrom	X	☐	☐	☒	
Gluten (i.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom	X	☐	☒	☐	wheat flour
Fish and products made therefrom	X	☐	☐	☒	
Crustaceans and products made therefrom	X	☐	☐	☒	
Molluscs and products made therefrom	X	☐	☐	☒	
Nuts Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it	X	☒	☐	☐	May contain traces
Peanut and products made therefrom	X	☐	☐	☒	
Sesame seeds and products made therefrom	X	☐	☐	☒	
Sulphite (E 220 to E 228) The content of which exceeds 10 mg / kg or 10 ml / l and products made therefrom	X	☐	☐	☒	
Celery and products made therefrom	X	☐	☐	☒	
Lupines and products made therefrom	X	☐	☐	☒	
Mustard and products made therefrom	X	☐	☐	☒	

5 Nutritional information

According to regulations EC 1169/2011

Nutritional values per 100g	
Energy:	1144 kJ
	270 kcal
Fat:	1.0 g
of which saturates	0.2 g
Mono-unsaturated fatty acids:	
poly-unsaturates	
Carbohydrate:	56.2 g
of which sugars:	3.4 g
Fiber:	2.9 g
Protein:	8.4 g
Salt:	1.1 g

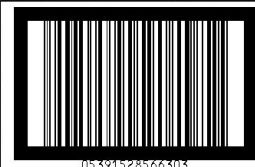
6 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	☐ Yes	☒ No
Does the end product contain additives that have been treated with ionising radiation?	☐ Yes	☒ No
Does the product contain any artificial trans fatty acids?	No	
applicable value		

7 Further ingredient query

Has the end product been treated with nanotechnologie?	☐ Yes	☒ No
Does the product contain GMO ingredients?	☐ Yes	☒ No

8 Customer Label

 05391528566303	 Produced in Ireland for: Aryzta, 14 Avenue Joseph Pastier, Zac de Bel Air, Fontenay en Brie, 77614 MARNE LA VALLEE, Cedex 3, France	450004A 85 DEMI-BAGUETTES (Frozen, Part-Baked Bread) Average Unit Weight 120 g Net Weight: 10.21 kg Gross Weight: 10.92 kg UK address: Aryzta Bakery UK Ltd Unit 12 Hampshire Road, Dunstable LU5 4TP, UK AFS.QCIE@aryzta.com	INGREDIENTS: WHEAT Flour, Water, Salt, WHEAT Gluten, Yeast, Flour Treatment Agent: Ascorbic Acid Allergenic Information: Ingredients from EU and Non EU. For allergens including cereals containing gluten, please see ingredients in CAPITALS. May contain traces of Milk and Milk. STORAGE INSTRUCTIONS: Store product at -18°C or lower. Once defrosted do not refreeze. Consume on day of purchase. NUTRITIONAL VALUES PER 100g: Energy: 1144 kJ/270 Kcal, Fat 1 g (of which saturates 0.2g), Carbohydrate: 56.2g (of which Sugars 3.4g), Fiber: 2.9g, Protein 8.4g, Salt 1.1g.	FINISHED PRODUCT HANDLING INSTRUCTIONS: All appliances may vary, the following are guidelines only. Bake from Frozen, Preheat oven to 200°C. Bake at 200°C for 8-10 minutes. Steam for 10 seconds. BEST BEFORE: 17 04 25 V5 87 L1 09:28
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