

## Petit Pain 90g x 120

## 1 General Information:

|  |                      |
|--|----------------------|
| Article number                                     | 99810090A            |
| Designation in accordance with food stuff laws FIC | Petit Pain 90g x 120 |
| Production land                                    | Ireland              |
| Customs Code                                       | 19059030             |
| EAN Number   | 05391528566402       |
| Remarks  | Vegetarian           |

- Vegan  
 Vegetarian  
 New specification  
 Replaces specification of: 22.04.2022  
 First shelf life concerns: 20/04/2023

## 2 Brand Logo



® Registered trademark of the Käfer GmbH & Co. Verwaltungs- und Beteiligungs KG

## 3 Product description

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

| Convenience grade                   |                                 |
|-------------------------------------|---------------------------------|
| <input type="checkbox"/>            | RD Product (raw dough/unproved) |
| <input type="checkbox"/>            | PP Product (pre-proved)         |
| <input checked="" type="checkbox"/> | PB Product (pre-baked)          |
| <input type="checkbox"/>            | TS Product (ready baked)        |
| <input type="checkbox"/>            | Other                           |
| <input type="checkbox"/>            | Chill                           |
| <input checked="" type="checkbox"/> | deep-frozen                     |
| <input type="checkbox"/>            | Ambient temperature             |

## 3.2 Product handling

|   |                                  |  |   |
|---|----------------------------------|--|---|
| Transport and storage conditions:                                     |                                  | - 18°C   |   |
| Shelf-life from production date:<br>(Under proper storage conditions) |                                  | 365 days   |   |
| Recommended of shelf life of the ready baked product:                 |                                  |  |   |
|   |                                  | Remark:  |   |
| Recommendation of shelf life:   |                                  | 1.0 day(s)   | <input checked="" type="checkbox"/> at room temperature |
|   |                                  | Remark:  |   |
| Shelf life to customer  |                                  | min 14 days  |   |
| Thawing instruction:  | Thawing / Defrosting time        | n/a  |   |
|   | Others                           | Bake from frozen   |   |
| Preparation instruction   | Baking time (in pre-heated oven) | 8-10 minutes   |   |
|   | Preheat temperature              | Normal oven  | 230°C   |
|   | Baking temperature               | Normal oven  | 200°C   |
| Remark:   |                                  | Bake from frozen.  |   |
| Miscellaneous   |                                  | All appliances may vary, the following are guidelines only. Bake from frozen. Pre heat oven to 230C. Bake at 200C for 8-10 mins. Steam for 10 seconds. |   |

## 3.3 Physical and chemical parameters

| Parameter        | Unit of measure | Target value | Upper limit value | Lower limit value |
|------------------|-----------------|--------------|-------------------|-------------------|
| Weight per piece | g               | 90           | 95                | 85                |
| Length           | mm              | 190          | 205               | 175               |

| Parameter                       | Unit of measure | Target value | Upper limit value | Lower limit value |
|---------------------------------|-----------------|--------------|-------------------|-------------------|
| Weight per 1 unit, after baking | g               | 80           | not defined       |                   |

## 3.4 Packaging and Dimensions

|                         |  |  |     |
|-------------------------|--|--|-----|
| Pallet:                 | Cartons per pallet:  | 30   |     |
|                         | Layers per pallet:   | 6  |     |
|                         | Carton per layer:  | 5  |     |
|                         | Pallet height incl. Euro-pallet [mm]:                            | 2130   |     |
|                         | Total gross weight of pallet [kg]:                               | approx. 370  |     |
|                         | Pallet Type:   | UK   |     |
|                         | Pallet Length (mm):  | 1000   |     |
|                         | Pallet Width (mm):   | 1200   |     |
| Carton:                 | External dimensions L x W x H [mm]:                              | 598 x 398 x 332  |     |
|                         | Weight [g]:  | 600.0  |     |
|                         | Quantity per carton [each]:                                      | 120  |     |
|                         | Net weight of carton contents [g]:                               | 10800  |     |
| Inner bag:              | Dimensions [mm]:   | 620 x 440 x 810  |     |
|                         | 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:         | Number of pieces in the carton:                                  | 120  |     |
|                         | Dimensions [mm]:   | 598 x 398 x 332  |     |
|                         | Description (Blister, sachet, tray ...):                         | Box  |     |
|                         | Material:  | Cardboard  |     |
|                         | Weight per pack:   | 10800  |     |
|                         | EAN 13:  | n/a  |     |
|                         | Modified atmosphere:   | 0  |     |
|                         | Specify:   | n/a  |     |
|                         |  | Suitable for cooking, without harmful effect on the product or health: | 0   |
|                         |  | Specify:   | n/a |
|                         | Suitable for microwave, no harmful effect on product and health: | 0  |     |
|                         | Specify:   | n/a  |     |
| Additional Information: | Tamper description:  | n/a  |     |
|                         | Gas Mixture if appropriate:                                      | n/a  |     |

|  |                                    |     |
|--|------------------------------------|-----|
|  | Protective Atmosphere Description: | n/a |
|  | Free from Staples:                 | 1   |
|  | Individually wrapped?:             | 0   |

## Others

|              |              |
|--------------|--------------|
| Description: | Gross Weight |
| Weight (g):  | 11500        |

## 4 Composition

## 4.1 Declaration of ingredients (identical with the label)

|   |
|---|
| <b>Ingredients:</b>   |
| WHEAT flour (WHEAT flour, WHEAT GLUTEN, flour treatment agent ascorbic acid), water, Salt, yeast.<br>For allergens including cereals containing see ingredients in CAPITALS. The product may contain traces of NUTS (Walnut & pecan) and Milk.<br>The product may contain traces of milk, nuts. |

|   |
|---|
| <b>Ingredients of the baked product:</b>  |
| WHEAT flour (WHEAT flour, WHEAT GLUTEN, flour treatment agent ascorbic acid), water, Salt, yeast.<br>For allergens including cereals containing see ingredients in CAPITALS. The product may contain traces of NUTS (Walnut & pecan) and Milk.<br>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?<br><input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | If so, which percentage of vol.%? |
| Vegetable fat                  | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No  |                                   |
| Milk fats                      | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No  |                                   |
| Wheat flour                    | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No  |                                   |
| Lactose                        | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No  |                                   |
| Raw materials of animal origin | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No  |                                   |
| Pork derivative                | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No  |                                   |
| Salt                           | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No  | 1.1                               |
| Palm oil                       | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> 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                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | May contain traces                                   |
| Chickenegg, eggs and products made therefrom   | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| soyprotein, soybeans, soylecithins and products made therefrom   | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| Gluten (i.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom | X                            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |  |
| Fish and products made therefrom   | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| Crustaceans and products made therefrom  | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| Molluscs and products made therefrom   | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| Nuts<br>Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it      | X                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | May contain traces                                   |
| Peanut and products made therefrom   | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| Sesame seeds and products made therefrom   | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| Sulphite (E 220 to E 228)<br>The content of which exceeds 10 mg / kg or 10 ml / l and products made therefrom                    | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| Celery and products made therefrom   | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| Lupines and products made therefrom  | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |
| Mustard and products made therefrom  | X                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |

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: | 0.3 g    |
| poly-unsaturates              | 0.6 g    |
| Carbohydrate:                 | 55.2 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?                              | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No |
| Does the end product contain additives that have been treated with ionising radiation? | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> 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? | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No |
| Does the product contain GMO ingredients?              | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> No |

8 Customer Label



**99810090A**  
120 WHITE PETIT PAIN  
(Frozen, Parbaked bread)

**INGREDIENTS:** WHEAT Flour (WHEAT flour, WHEAT gluten), Flour treatment agent (ascorbic acid), water, salt, yeast

**ALLERGEN INFORMATION:**  
For allergens, including cereals containing gluten, see ingredients in CAPITALS.  
May contain traces of nuts (walnuts and pecans) and milk.

**FINISHED PRODUCT HANDLING INSTRUCTIONS:**  
All Applications may vary, the following are guidelines only.  
Pre heat oven to 250°C. Bake from Frozen at 200°C for 8-10 minutes.  
Steam for 10 seconds.

**NUTRITIONAL VALUES PER 100g:** Energy: 1144kJ/270Kcal, Fat 1g (of which saturates 0.2g), Carbohydrate: 55.2g (of which Sugars: 3.4g), Fibre: 2.9g, Protein: 8.4g, Salt: 1.1g

**STORAGE INSTRUCTIONS:**  
Keep Frozen at -18°C.  
Once defrosted do not refreeze.  
Product to be eaten on day of purchase.

**BEST BEFORE: 19 01 24 12:56 L1**