

72 Batch crusty white rolls

1 General Information:

Article number	450842
Designation in accordance with food stuff laws FIC	Crusty White Roll 91g x 4
Production land	Netherlands
Customs Code	19059030
EAN Number	5032570037303
Remarks	Vegetarian & Vegan

- Vegan
 - Vegetarian
 - New specification
 - Replaces specification of: 30.06.2023
- First shelf life concerns: 22/08/2024

2 Brand Logo



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 checked="" type="checkbox"/>	PP Product (pre-proved)
<input 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 Do not refreeze after thawing!		
Shelf-life from production date: (Under proper storage conditions)		270 days		
Recommended of shelf life of the ready baked product:		24.0 hours	<input checked="" type="checkbox"/>	at room temperature
		Remark:		
Recommendation of shelf life:		1.0 day(s)	<input checked="" type="checkbox"/>	at room temperature
		Remark:		
Shelf life to customer		min 14 days		
Preparation instruction	Thawing / Defrosting time	10 minutes	<input checked="" type="checkbox"/>	at room temperature
	Baking time (in pre-heated oven)	12-14 minutes		
	Preheat temperature	Normal oven	230° C	
	Baking temperature	Normal oven	200° C	
Miscellaneous		<p>All Appliances may vary the following are Guideline only. Defrost on baking tray for 10 minutes, spacing generously so hot air can reach all parts of the bread while baking. Pre-heat oven to 230 C while defrosting. Bake at 200 C for 12-14 minutes. For a shiny crust press steam injection button for 4 seconds when you first put the bread into the oven or spray with water.</p> <p>[Finished Product Handling] Keep stored cool and dry. Once baked consume within 24 hours</p>		

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	364	384	344
Length	mm	180	187	173
Width	mm	180	187	173
Height	mm	55	60	55

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	40
	Layers per pallet:	8
	Carton per layer:	5
	Pallet height incl. Euro-pallet [mm]:	1910
	Total gross weight of pallet [kg]:	approx. 312
	Pallet Type:	UK
	Pallet Length (mm):	1200
	Pallet Width (mm):	1000
Carton:	External dimensions L x W x H [mm]:	600 x 400 x 220
	Weight [g]:	600.0
	Quantity per carton [each]:	72
	Net weight of carton contents [g]:	6552
Inner bag:	Dimensions [mm]:	590 x 950
	Weight per inner bag [g]:	28.5
	Material:	HDPE blue innerbag
	Quantity of inner bags per carton:	1
	Inner bag closed:	Yes
	Closing:	welded
Additional Information:	Tamper Evident:	0
	Tamper description:	n/a
	Gas Mixture if appropriate:	n/a
	Protective Atmosphere:	0
	Protective Atmosphere Description:	n/a
	Free from Staples:	1
	Individually wrapped?:	0

Others

Description:	Gross Weight
Weight (g):	7230

4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:
<p>WHEAT flour, water, yeast, iodized salt, Malt Flour (BARLEY, WHEAT), WHEAT GLUTEN, antioxidant ascorbic acid, vegetable oil rapeseed.</p> <p>For allergens, including cereals containing gluten, see ingredients in CAPITALS.</p> <p>This product may contain traces of milk, nuts (Walnuts, Hazelnuts, Almonds, Cashew) and sesame seeds.</p> <p>The product may contain traces of milk, nuts, sesame seeds.</p>

4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,
Alcohol	Does this product contains alcohol / alcohol that does not need to be declared?	
	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	If so, which percentage of vol.%?
Vegetable fat	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0.002%
Milk fats	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	63.3%
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	0.84
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"/>	barley malt flour, wheat flour
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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Sulphite (E 220 to E 228) 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:	1015 kJ
	240 kcal
Fat:	0.9 g
of which saturates	0.3 g
Mono-unsaturated fatty acids:	0.2 g
poly-unsaturates	0.4 g
Carbohydrate:	48.5 g
of which sugars:	3.2 g
Fiber:	2.8 g
Protein:	8.0 g
Salt:	0.8 g

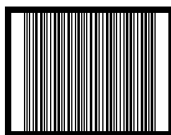
6 Irradiation / Trans fatty acids

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



Hestaud 450842

Produced in the Netherlands for:
Aryzta
15, Avenue Joseph Paxton
Zac du Bel Air - Fermières en Brie
77614 Marne la Vallée
Cedex 3, France

Aryzta Bakeries UK Ltd.
Unit 12 Humphrys Road
Woodside Estate
Dunstable, LU5 4TP, UK
AFS.QCIE@aryzta.com

**72 BATCH CRUSTY
WHITE ROLLS**
(Frozen, Part-Baked Bread)

Weight: 364g
Net Weight: 6.55 kg
Gross Weight: 7.19 kg

INGREDIENTS:
WHEAT flour, water, yeast, iodized salt, malt flour (BARLEY, WHEAT), WHEAT GLUTEN, antioxidant (ascorbic acid), vegetable oil (rapeseed).
Ingredients from EU and non-EU.

ALLERGEN INFORMATION:
For allergens, including cereals containing gluten, see ingredients in CAPITALS.
May contain traces of milk, nuts and sesame seeds.

STORAGE INSTRUCTIONS:
Store product at -18°C or lower.
Once defrosted do not refreeze.
Once thawed consume within 24 hours.

FINISHED PRODUCT HANDLING INSTRUCTIONS
All Appliances may vary the following are Guideline only.
Defrost on baking tray for 10 minutes, spacing generously so hot air can reach all parts of the bread while baking. Pre-heat oven to 230 C while defrosting. Bake at 200 C for 12-14 minutes. For a shiny crust press steam injection button for 4 seconds when you first put the bread into the oven or spray with water.

BEST BEFORE: 22.08.24

23/08/23 L 10 12:59 0001 Nr:16432

Average nutritional information per 100g

Energy (kcal/kJ)	fat	of which saturated	carbohydrate	of which sugars	fibre	protein	salt
240 / 1015	0.9	0.3	48.5	3.2	2.8	8.0	0.84