

Demi Baguette 85 x 120g

1 General Information:

Article number	450004A
Designation in accordance with food stuff laws FIC	Demi Baguette 85 x 120g
Production land	Ireland
Customs Code	190590900000
EAN Number	5391528566303
Remarks	Vegetarian

- ☐ Vegan
☒ Vegetarian
☐ New specification
☒ Replaces specification of: 14.04.2020

First shelf life concerns: 03/04/2024

2 Brand Logo



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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: (Under proper storage conditions)		365 days	
Recommended of shelf life of the ready baked product:		24.0 hours	<input checked="" type="checkbox"/> at room temperature
		Remark:	
Shelf life to customer		min 2 weeks	
Preparation instruction	Thawing / Defrosting time		<input checked="" type="checkbox"/> at room temperature
	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

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):	1000
	Pallet Width (mm):	1200
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 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):	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 NUTS (Walnut & Pecan) The product may contain traces of milk, nuts.

Ingredients of the baked product:
WHEAT flour, water, salt, WHEAT GLUTEN, yeast, flour treatment agent ascorbic acid, enzymes. For allergens including cereals gluten, please see ingredients in CAPITALS. The product may contain traces of NUTS (Walnut & Pecan) 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? <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	N/a
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	60%
Lactose	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	N/a
Raw materials of animal origin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	N/a
Pork derivative	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	N/a
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"/>	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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:	1144 kJ
	270 kcal
Fat:	1.0 g
of which saturates	0.2 g
Mono-unsaturated fatty acids:	
poly-unsaturates	
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

 05391528566303	 Produced in Ireland for: Aryzta, 14 Avenue Joseph Platen, Zoo de Bel Air, Fontaine en Elbe, 77044 MARNE LA VALLÉE, Cedex 9, France	<div></div> <div>450004A</div> <div>85 DEMI-BAQUETTES (Frozen, Part-Baked Bread)</div> <div>Average Unit Weight: 120 g</div> <div>Net Weight: 10.2kg</div> <div>Gross Weight: 10.92 kg</div>	<div>INGREDIENTS: WHEAT Flour, Water, Salt, WHEAT Gluten, Yeast, Flour Treatment Agent: Azobio Acid</div> <div>ALLERGEN INFORMATION: For allergens including cereals containing gluten, please see ingredients in CAPITALS. May contain trace of nuts (walnut & pecan) and milk.</div> <div>STORAGE INSTRUCTIONS: Store product at -18°C or lower. Once defrosted do not refreeze. Consume on day of purchase.</div> <div>NUTRITIONAL VALUES PER 100g: Energy 1144KJ/270 Kcal, Fat 1g (of which saturates 0.2g), Carbohydrate: 55.2g (of which Sugars: 3.4g), Fibre: 2.9g, Protein: 8.4g, Salt: 1.1g.</div>	<div>FINISHED PRODUCT HANDLING INSTRUCTIONS: All applications may vary, the following are guidelines only: Bake from Frozen. Preheat oven to 230°C. Bake at 230°C for 8-10 minutes. Steam for 10 seconds.</div> <div>BEST BEFORE: 03 04 24 L1 12:04</div>
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