

SPECIFICATION

PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	5000023
Product name	DUTCH CHEESE LATTICE Cheese snack
Physical condition	Quick-frozen, Ready to Bake
Brand	PanESCO
EAN code	5412632634594
Sales unit	Carton
Pieces per sales unit	1 Carton = 60 Piece

INGREDIENTS

water, WHEAT flour, non-hydrogenated vegetable oils (palm, rapeseed, coconut), Gouda cheese (10%) (whole MILK, salt, starter, rennet, colours (carotenes, annatto norbixin), preservative (sodium nitrate)), modified starches (maize, potato), EGGS, whey powder (MILK), skimmed MILK powder, glucose syrup, cheese powder (MILK) (0,5%) (whole MILK, salt, emulsifying salts (sodium phosphates, polyphosphates, sodium citrates), starter, rennet (MILK)), salt, MILK protein, EGG yolk, vegetable protein (SOYA), potato starch, MUSTARD (water, MUSTARD seed, vinegar, salt, natural flavourings, turmeric), emulsifier from vegetable source (mono- and diglycerides of fatty acids), flavour enhancer (monosodium glutamate), flavouring, stabiliser (guar gum), turmeric, natural flavouring, acid (citric acid), anti-caking agent (silicon dioxide).

May contain traces of: peanuts, nuts, celery.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Length	Width
1	130 g +/- 10 g	17,5 cm +/- 0,5 cm	6,5 cm +/- 0,3 cm

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	365 day(s)		
Shelf Life after baking +4 °C	48 Hours		
Shelf Life after baking +21 °C	12 Hours		
	Time	Temperature	Comments

Defrosting	30 min	22 °C	
Baking	30 - 32 min	170 °C	Preheat oven 170 °C
Serving tips and suggestions	-		

AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (130 G)
Energy	1.229 kJ - 294 kcal	1.598 kJ - 382 kcal
Fat	18 g	23 g
of which saturates	10 g	14 g
Carbohydrate	27 g	35 g
of which sugars	1,7 g	2,2 g
Fibre	0,8 g	1,0 g
Protein	6,5 g	8,4 g
Salt	1,2 g	1,6 g

The nutritional values are calculated based on the values from the raw material specifications.

ALLERGENS

	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
<i>wheat</i>	+	
<i>rye</i>	-	+
<i>barley</i>	-	+
<i>oats</i>	-	+
<i>spelt</i>	-	-
<i>kamut</i>	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	+	
Fish and products thereof	-	-
Peanuts and products thereof	-	+
Soybeans and products thereof	+	
Milk and products thereof (including lactose)	+	

Tree Nuts, namely: Almond (*Prunus dulcis* (Mill.) D.A. Webb (Rosaceae)), Black walnut (*Juglans nigra* L. (Juglandaceae)), Brazil nut (*Bertholletia excelsa* Humb. & Bonpl. (Lecythidaceae)), California walnut (*Juglans californica* S. Watson (Juglandaceae)), Cashew (*Anacardium occidentale* L. (Anacardiaceae)), Filbert/Hazelnut (*Corylus* spp. (Betulaceae)), Heartnut/Japanese walnut (*Juglans ailantifolia* Carriere var. *cordiformis* (Makino), Rehder (Juglandaceae)), Macadamia nut/Bush nut (*Macadamia* spp. (Proteaceae)), Pecan (*Carya illinoensis* (Wangenh.) K. Koch (Juglandaceae)), Pine nut/Pinon nut (*Pinus* spp. (Pineaceae)), Pistachio (*Pistacia vera* L. (Anacardiaceae)), Walnut (English, Persian) (*Juglans regia* L. (Juglandaceae)) and products thereof

<i>almonds</i>	-	+
<i>hazelnuts</i>	-	-
<i>walnuts</i>	-	-
<i>cashews</i>	-	-
<i>pecan nuts</i>	-	-
<i>Brazil nuts</i>	-	-
<i>pistachio nuts</i>	-	-
<i>macadamia nuts</i>	-	-
Celery and products thereof	-	+
Mustard and products thereof	+	
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

DIET INFORMATION

Suitable for vegetarian	No
Suitable for vegans	No
Halal Certified	No
Kosher Certified	No

*Suitable for vegetarian/vegan is based on the present ingredients and doesn't take possible cross-contamination into account.

SUSTAINABILITY

Round Sustainability Palm Oil (RSPO)	Segregated (SG)
Type of eggs	Barn eggs

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PACKAGING (Outer Dimensions)						
Primary packaging						
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
plastic bag	HDPE 02	Blue	13 g	500 mm x 420 mm	1	60
Secondary packaging						
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	corrugated cardboard PAP20	Brown	353 g	383 mm x 290 mm x 170 mm	1	60
label	paper PAP22	-	3,7 g	84 mm x 270 mm	1	-
Sustainability						
Description	Certificate	% Recyclable	% Recycled	% Wood fibres		
plastic bag	-	100 %	0 %	0 %		
box	FSC 100%	100 %	80 %	0 %		
label	-	-	-	-		

All our primary packaging in direct contact with food is in compliance with: REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004, COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 and COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011.

PALLET CONFIGURATION			
Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	7,8 kg	Sales unit/layer	8
Gross weight Sales unit	8,1 kg	Layers/pallet	10
Total pallet height (pallet incl.)	184 cm	Sales unit/pallet	80

MICROBIOLOGY			
	m	M	BBD (M)
Total aerobic mesophilic germ count	-	10.000.000 CFU/g	-
Yeasts	-	100.000 CFU/g	-
Moulds	-	10.000 CFU/g	-
Enterobacteriaceae	-	50.000 CFU/g	-

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GMO-FREE DECLARATION

We declare that the products which we deliver do not contain genetically modified organisms and that they were not obtained from genetically modified crops. Our products comply with the rules (EG) 1829/2003 and (EG) 1830/2003, and because of that need no further labelling.

IONISING RADIATION

The product has not undergone any ionising treatment.

DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. Aspects such as raw material variations and availability can slightly affect the composition of the product. We reserve the right to make adjustments to the product and its specification as part of technological progress, product development, a change in the ingredients or in the legislation. The information is up to date and correct to the best of our knowledge.