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La Lorraine nv Elisabethlaan 143 9400 Ninove (Belgium)



5000023 DUTCH CHEESE LATTICE

SPECIFICATION

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

INGREDIENTS

water, WHEAT flour, vegetable oils (palm, rapeseed, coconut), cheese (10%) (whole MILK, salt, starter, rennet (MILK), preservative (sodium nitrate), colours (annatto, carotenes)), modified starch, dry MILK solids, palm fat, EGGS, glucose syrup, salt, flavouring, EGG yolk, flavour enhancers (monosodium glutamate, disodium inosinate, disodium guanylate), potato starch, vegetable protein (SOYA), stabiliser (guar gum), emulsifier (mono- and diglycerides of fatty acids), MUSTARD seed, vinegar, colour (carotenes), acid (citric acid), vitamins (0,02%) (A, D3), herbs, flavouring, spices.

PHYSICAL APPEARANCE FOR 1 PIECE				
Weight	130 g +/- 13 g			
Length	14,2 cm +/- 0,3 cm			
Width	7 cm +/- 0,3 cm			

INSTRUCTIONS FOR USE				
Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting			
Shelf Life after production	360 day(s)			
	Time	Temperature	Comments	
Defrosting	30 min	22 °C	-	
Baking	30 - 32 min	170 °C	Preheat oven 170 °C	
Serving tips and suggestions	-			

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AVEDACE MITDITIONAL VALUE FOR 1000 1.262 kJ - 302 kcal Energy Fat 18 g of which saturates 11 g Carbohydrate 27 g of which sugars 1,6 g Fibre 0,7 gProtein 7,4 g Salt 1,1 g

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ALLERGENS

	Present in product	Possible cross- contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	•	×
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)	✓	×
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof	×	~
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	×	×

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
plastic bag	HDPE	15 g	620 mm	500 mm	150 mm	-	1 x 60

Secondary packaging

Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
cardboard	cardboard	296 g	398 mm	298 mm	138 mm	_	1 x 60

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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.)	153 cm	Sales unit/pallet	80		

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MICROBIOLOGY

	m	M	BBD (M)			
Total aerobic mesophilic germ count	1.000.000 CFU/g	-	-			
Moulds	10.000 CFU/g	-	-			
Enterobacteriaceae	10.000 CFU/g	-	-			

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.

DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. The information is up to date and correct to the best of our knowledge.