

<p>La Lorraine nv Elisabethlaan 143 9400 Ninove (Belgium)</p>		<p style="text-align: right;">2103297 PREMIUM PLUS DEMI BAGUETTE 125</p> <p style="text-align: center;"><b>SPECIFICATION</b></p> <p style="text-align: right;">Date: 13-08-2018 Page: 1/3</p>
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**PRODUCT IDENTIFICATION**

<b>Product code</b>	2103297
<b>Product name</b>	PREMIUM PLUS DEMI BAGUETTE 125 Half baguette white
<b>Physical condition</b>	Frozen, Part-baked
<b>Brand</b>	Panesco - Catalogue
<b>EAN code</b>	5412632141252
<b>Sales unit</b>	Carton
<b>Pieces per sales unit</b>	1 Carton = 45 Piece

**INGREDIENTS**

WHEAT flour, water, yeast, iodised salt, antioxidant (ascorbic acid), flour treatment agent (L-cysteine).

**PHYSICAL APPEARANCE FOR 1 PIECE**

Weight	125 g +/- 5 g
Length	27 cm +/- 1,5 cm
Circumference	17,5 cm +/- 1 cm
Number of incisions	2

**INSTRUCTIONS FOR USE**

<b>Specific storage conditions</b>	Keep at -18 °C Do not refreeze after defrosting		
<b>Shelf Life after production</b>	365 day(s)		
	<b>Time</b>	<b>Temperature</b>	<b>Comments</b>
<b>Defrosting</b>	15 min	22 °C	-
<b>Baking</b>	11 - 13 min	180 °C	Preheat oven 210 °C
<b>Serving tips and suggestions</b>	-		

Energy	997 kJ - 235 kcal
Fat	0,9 g
of which saturates	0,2 g
Carbohydrate	49 g
of which sugars	1,0 g
Fibre	2,2 g
Protein	7,0 g
Salt	1,4 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 ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), 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 <sub>2</sub> 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	32 g	870 mm	590 mm	-	-	1 x 45

#### Secondary packaging

Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
cardboard box	cardboard	596 g	589 mm	389 mm	192 mm	-	1 x 45

label	paper	3 g	300 mm	105 mm	-	-	-
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### PALLET CONFIGURATION

Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	5,6 kg	Sales unit/layer	4
Gross weight Sales unit	6,2 kg	Layers/pallet	10
Total pallet height (pallet incl.)	207 cm	Sales unit/pallet	40

La Lorraine nv  
Elisabethlaan 143  
9400 Ninove  
(Belgium)



2103297  
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### MICROBIOLOGY

	m	M	BBD (M)
Total aerobic mesophilic germ count	500 CFU/g	5.000 CFU/g	5.000 CFU/g
Yeasts	-	500 CFU/g	500 CFU/g
Moulds	-	500 CFU/g	500 CFU/g
Enterobacteriaceae	-	1.000 CFU/g	-
Bacillus cereus	-	100 CFU/g	-
Staphylococcus aureus	-	100 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.