

5001768 BAGEL MULTIGRAIN

SPECIFICATION

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PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	5001768
Product name	BAGEL MULTIGRAIN Multigrain bagel
Physical condition	Frozen, Fully baked
Brand	Panesco - Catalogue
EAN code	5412632517682
Sales unit	Carton
Pieces per sales unit	1 Carton = 32 Piece

INGREDIENTS

flour (WHEAT, RYE (2%), malt flour (WHEAT), SOYA, BARLEY, SPELT, OATS, maize), water, whole WHEAT flour (17%), sunflower seeds (6%), gluten (WHEAT), rapeseed oil, sugar, yeast, OAT flakes (2%), salt, emulsifiers (mono- and diglycerides of fatty acids, SOY lecithin), antioxidant (ascorbic acid), flour treatment agent (L-cysteine).

PHYSICAL APPEARANCE FOR 1 PIECE

Weight	135 g +/- 12 g
Height	4,2 cm +/- 1 cm
Diameter	12 cm +/- 1 cm

INSTRUCTIONS FOR USE					
Specific storage conditions Keep at -18 °C Do not refreeze after defrosting					
Shelf Life after production	12 month(s)	12 month(s)			
	Time	Temperature	Comments		
Defrosting	0 min	room temperature			
Baking	0 - 3 min	200 °C	Preheat oven 230 °C		
Serving tips and suggestions	-		•		



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AVERAGE NUTRITIONAL VALUE FOR 100G

Energy	1.318 kJ - 312 kcal			
Fat	4,3 g			
of which saturates	0,4 g			
Carbohydrate	55 g			
of which sugars	5,0 g			
Fibre	5,2 g			
Protein	11 g			
Salt	1,4 g			

ALLERGENS		
	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
wheat	+	
rye	+	
barley	+	
oats	+	
spelt	+	
kamut		-
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		
almonds		+
hazeInuts	-	+
walnuts	-	+
cashews	-	-
pecan nuts	-	-
brazil nuts	-	-
pistachio nuts	-	-
macadamia nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	+
Sesame seeds and products thereof	-	+



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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	5)		
			Primary	packaging			
Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
plastic bag	HDPE	18 g	650 mm	560 mm	-	-	1 x 32
Secondary packaging							
Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
cardboard box	cardboard	560 g	590 mm	400 mm	175 mm	-	1 x 32

PALLET CONFIGURATION				
Pallet Type	: Type Euro pallet (120x80)			
Net weight Sales unit	4,3 kg Sales unit/layer 4			
Gross weight Sales unit	4,9 kg	Layers/pallet	11	
Total pallet height (pallet incl.)	208 cm	Sales unit/pallet	44	

MICROBIOLOGY					
m M BBD (M)					
Total aerobic mesophilic germ count	-	10.000 CFU/g	-		
Yeasts	-	1.000 CFU/g	-		
Moulds	-	1.000 CFU/g	-		
Bacillus spp.	-	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.



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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.