

PHOTOGRAPH



PRODUCT IDENTIFICATION

| | |
|-----------------------|--|
| Product code | 5000330 |
| Product name | DOUBLE CHOC BROWNIES Chocolate brownies |
| Physical condition | Quick-frozen, Thaw & Serve |
| Brand | PanESCO - Catalogue |
| EAN code | 5412632723304 |
| Sales unit | Carton |
| Pieces per sales unit | 1 Carton = 48 Piece |

INGREDIENTS

chocolate (sugar, cocoa paste, cocoa butter, emulsifier (SOY lecithin), natural flavouring (vanilla)) (23%), vegetable fats (palm, rapeseed), sugar, EGGS, WHEAT flour, glucose syrup, stabiliser (glycerol), fat-reduced cocoa powder, butter concentrate (MILK), maize flour, glucose-fructose syrup, salt, flavourings, raising agent (sodium carbonates), emulsifiers (mono- and diglycerides of fatty acids, lecithins), preservative (potassium sorbate).

PHYSICAL APPEARANCE FOR 1 PIECE

| | |
|--------|-----------------|
| Weight | 60 g +/- 5 g |
| Length | 6 cm +/- 0,5 cm |
| Width | 6 cm +/- 0,5 cm |
| Height | 3 cm +/- 0,3 cm |

INSTRUCTIONS FOR USE

| | | | |
|------------------------------|--|--------------------|-----------------|
| Specific storage conditions | Keep at -18 °C Do not refreeze after defrosting | | |
| Shelf Life after production | 12 month(s) | | |
| | Time | Temperature | Comments |
| Defrosting | 45 min | 22 °C | |
| Serving tips and suggestions | - | | |

AVERAGE NUTRITIONAL VALUE FOR 100G

| | |
|--------------------|---------------------|
| Energy | 1.950 kJ - 467 kcal |
| Fat | 26 g |
| of which saturates | 14 g |
| Carbohydrate | 51 g |
| of which sugars | 32 g |
| Fibre | 2,3 g |
| Protein | 5,2 g |
| Salt | 0,75 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 | | |
| <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) | + | |
| 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 | | |
| <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 | - | - |

SPECIFICATION

| | | |
|---|---|---|
| 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 | 11 g | 300 mm | 150 mm | - | - | 1 x 48 |

Secondary packaging

| Description | Material | Weight | Length | Width | Height | Diameter | Number of pieces |
|---------------|-----------|--------|--------|--------|--------|----------|------------------|
| cardboard box | cardboard | 236 g | 382 mm | 267 mm | 100 mm | - | 1 x 48 |

PALLET CONFIGURATION

| Pallet Type | Euro pallet (120x80) | | |
|------------------------------------|----------------------|-------------------|-----|
| Net weight Sales unit | 2,9 kg | Sales unit/layer | 9 |
| Gross weight Sales unit | 3,1 kg | Layers/pallet | 18 |
| Total pallet height (pallet incl.) | 195 cm | Sales unit/pallet | 162 |

MICROBIOLOGY

| | m | M | BBD (M) |
|------------------------|----------------------|-------------|---------|
| E. coli | - | 100 CFU/g | - |
| Staphylococcus aureus | - | 1.000 CFU/g | - |
| Salmonella | Not detected in 25 g | | - |
| Listeria monocytogenes | - | 100 CFU/g | - |
| Lactic acid bacteria | - | 1.000 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.

La Lorraine Ninove nv
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5000330
DOUBLE CHOC BROWNIES

SPECIFICATION

Version date: 16-01-2021
Version: 1
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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.