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5000929
MINI DANISH MIX

SPECIFICATION

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Version: 1
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PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	5000929
Product name	MINI DANISH MIX Mini Danish pastries assortment
Physical condition	Quick-frozen, Ready to Bake
Additional information	The presence of a piece of shell cannot be completely excluded as this product contains ingredients with a shell.
Brand	PanESCO - Catalogue
EAN code	5412632509298
Sales unit	Carton
Pieces per sales unit	1 Carton = 110 Piece

SPECIFICATION

INGREDIENTS

mini custard crown (water, WHEAT flour, palm oil, sugar, rapeseed oil, modified starch, whey powder (MILK), yeast, EGG yolk, apricot kernels, coconut oil, consistency agent (isomalt), salt, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), colours (calcium carbonates, carotenes), whole MILK powder, stabilisers (sodium alginate, pectins, guar gum, calcium sulphate, diphosphates), glucose syrup, natural flavourings, ALMONDS, gelling agent (agar), MILK protein, acidity regulator (citric acid), antioxidant (ascorbic acid), vitamin A), mini raspberry crown (water, WHEAT flour, sugar, palm oil, raspberries (11%), rapeseed oil, modified starch, yeast, EGG yolk, apricot kernels, coconut oil, consistency agent (isomalt), salt, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), whey powder (MILK), gelling agent (agar), stabilisers (pectins, guar gum, sodium alginate, calcium sulphate, diphosphates), acidity regulator (citric acid), ALMONDS, colours (calcium carbonates, carotenes), whole MILK powder, natural flavourings, glucose syrup, antioxidant (ascorbic acid), MILK protein, vitamin A), mini maple pecan (WHEAT flour, sugar, water, palm oil, rapeseed oil, PECAN NUTS (6%), modified starch, yeast, EGG yolk, coconut oil, consistency agent (isomalt), salt, whey powder (MILK), emulsifiers (mono- and diglycerides of fatty acids, propylene glycol, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), maple flavour, stabilisers (pectins, guar gum, sodium alginate, calcium sulphate, diphosphates), colours (calcium carbonates, carotenes, SULPHITE AMMONIA CARAMEL), natural flavourings, whole MILK powder, glucose syrup, gelling agent (agar), ethanol, flavouring preparations, acidity regulator (citric acid), antioxidant (ascorbic acid), syrup (maize), MILK protein, vitamin A), mini cinnamon swirl (WHEAT flour, water, palm oil, sugar, rapeseed oil, EGGS, coconut oil, yeast, modified starch, cinnamon (0,5%), gluten (WHEAT), consistency agent (isomalt), whey powder (MILK), salt, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), malt flour (BARLEY), stabilisers (pectins, guar gum, sodium alginate, calcium sulphate, diphosphates), colours (calcium carbonates, carotenes), whole MILK powder, BARLEY malt extract, acidity regulator (citric acid), glucose syrup, natural flavourings, gelling agent (agar), antioxidant (ascorbic acid), MILK protein, vitamin A), mini apple lattices (WHEAT flour, water, apple (17%), palm oil, sugar, rapeseed oil, yeast, EGG yolk, modified starch, consistency agent (isomalt), salt, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), stabilisers (pectins, guar gum), acidity regulator (citric acid), gelling agent (agar), antioxidant (ascorbic acid), natural flavourings, vitamin A), extra syrup and white icing (enclosed syrup (glucose syrup (contains: SULPHUR DIOXIDE), sugar, water, maple syrup (4%), molasses, flavouring, acidity regulators (sodium carbonates, hydrochloric acid)), enclosed white icing (sugar, water, glucose syrup, coconut oil, acidity regulator (acetic acid))).

PHYSICAL APPEARANCE FOR 1 PIECE

Weight | 40 g +/- 3 g

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	450 day(s)		
	Time	Temperature	Comments
Defrosting	15 min	22 °C	
Baking	13 - 15 min	180 °C	Preheat oven 210 °C
Serving tips and suggestions	-		

AVERAGE NUTRITIONAL VALUE FOR 100G

Energy	1.528 kJ - 367 kcal
Fat	24 g
of which saturates	9,8 g
Carbohydrate	32 g
of which sugars	14 g

Fibre	1,4 g
Protein	4,0 g
Salt	0,37 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	-	-
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	-	-

SPECIFICATION

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
plastic bag	LDPE	16 g	390 mm	280 mm	60 mm	-	4 x 20
plastic bag	LDPE	16 g	390 mm	280 mm	60 mm	-	2 x 15

Secondary packaging

Description	Material	Weight	Length	Width	Height	Diameter	Number of pieces
cardboard box	cardboard	304 g	395 mm	295 mm	139 mm	-	4 x 20
-	-	-	-	-	-	-	2 x 15

PALLET CONFIGURATION

Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	4,4 kg	Sales unit/layer	8
Gross weight Sales unit	4,8 kg	Layers/pallet	13
Total pallet height (pallet incl.)	196 cm	Sales unit/pallet	104

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.

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.