

## SPECIFICATION

### PHOTOGRAPH



### PRODUCT IDENTIFICATION

|                       |  |
|-----------------------|--|
| Product code          | 5001932  |
| Product name          | APPLE CRUMBLE CHEESE CAKE<br>Cheesecake with apple and crumble |
| Physical condition    | Quick-frozen, Thaw & Serve                                     |
| Brand                 | Panesco  |
| EAN code              | 5412632519327  |
| Sales unit            | Carton   |
| Pieces per sales unit | 1 Carton = 12 Piece  |

### INGREDIENTS

Thermized cheese (cream (MILK), salt, stabilisers (guar gum, locust bean gum), starter) (32%), biscuit with caramel (WHEAT flour, sugar, rapeseed oil, caramelized sugar, palm oil, palm fat (fully hydrogenated), SOYA flour, raising agent (sodium hydrogen carbonate), cinnamon, salt), apple filling (apple (90%), glucose-fructose syrup, modified starch, water, antioxidant (ascorbic acid), acidity regulator (citric acid), preservative (potassium sorbate), flavouring) (16%), butter (MILK), EGGS, sugar, WHEAT flour, sugar cane, cinnamon.

May contain traces of: nuts, almonds, hazelnuts, walnuts, pistachio nuts, sesame seeds.

### PHYSICAL APPEARANCE FOR 1 PIECE

|   | Weight          | Weight after baking | Height          | Diameter |
|---|-----------------|---------------------|-----------------|----------|
| 1 | 133 g +/- 1,3 g | NA g                | 4 cm +/- 0,5 cm | 24 cm    |

The weight after baking depends on the oven and the baking method.

### INSTRUCTIONS FOR USE

| Specific storage conditions      | Keep at -18 °C<br>Do not refreeze after defrosting |             |          |
|----------------------------------|--|-------------|----------|
| Shelf Life after production      | 12 month(s)  |             |          |
| Shelf Life after defrosting +4°C | 2 Day(s)   |             |          |
|                                  | Time   | Temperature | Comments |
| Defrosting                       | 1.440 min  | 4 °C        |          |
| Serving tips and suggestions     | -  |             |          |

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### AVERAGE NUTRITIONAL VALUE

|                    | 100 g (or 100 ml)   | 1 Piece (133 G)     |
|--------------------|---------------------|---------------------|
| Energy             | 1.422 kJ - 340 kcal | 1.891 kJ - 452 kcal |
| Fat                | 22 g                | 29 g                |
| of which saturates | 13 g                | 17 g                |
| Carbohydrate       | 31 g                | 41 g                |
| of which sugars    | 20 g                | 26 g                |
| Fibre              | < 0,5 g             | 0,5 g               |
| Protein            | 4,7 g               | 6,3 g               |
| Salt               | 0,60 g              | 0,80 g              |

The nutritional values are calculated based on the values from the raw material specifications.

### 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  | -                  | +                            |

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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 <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   | - | - |

### DIET INFORMATION

|                         |     |
|-------------------------|-----|
| Suitable for vegetarian | Yes |
| Suitable for vegans     | No  |
| Halal Certified         | No  |
| Kosher certified        | No  |

\*Suitable for vegetarian/vegan is based on the present ingredients and doesn't take possible cross-contamination into account.

### SUSTAINABILITY

Type of eggs | Barn eggs

### PACKAGING (Outer Dimensions)

#### Primary packaging

| Description | Material  | Colour | Weight | Dimensions             | Number of packagings | Number of pieces / packaging |
|-------------|-----------|--------|--------|------------------------|----------------------|------------------------------|
| tray        | cardboard | -      | 20 g   | 250 mm x 250 mm x 1 mm | 1                    | 12                           |

#### Secondary packaging

| Description | Material  | Colour | Weight | Dimensions              | Number of packagings | Number of pieces / packaging |
|-------------|-----------|--------|--------|-------------------------|----------------------|------------------------------|
| box         | cardboard | -      | 109 g  | 276 mm x 260 mm x 63 mm | 1                    | 1                            |

#### Sustainability

| Description | Certificate | % Recyclable | % Recycled | % Wood fibres |
|-------------|-------------|--------------|------------|---------------|
| tray        | -           | -            | -          | -             |
| box         | -           | -            | -          | -             |

All our primary packaging in direct contact with food is in compliance with: REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004, COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 and COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011.

### PALLET CONFIGURATION

|                       |                      |                  |    |
|-----------------------|----------------------|------------------|----|
| Pallet Type           | Euro pallet (120x80) |                  |    |
| Net weight Sales unit | 1,6 kg               | Sales unit/layer | 12 |

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|                                    |         |                   |     |
|------------------------------------|---------|-------------------|-----|
| Gross weight Sales unit            | 1,72 kg | Layers/pallet     | 26  |
| Total pallet height (pallet incl.) | 179 cm  | Sales unit/pallet | 312 |

### 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.

### IONISING RADIATION

The product has not undergone any ionising treatment.

### DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. Aspects such as raw material variations and availability can slightly affect the composition of the product. We reserve the right to make adjustments to the product and its specification as part of technological progress, product development, a change in the ingredients or in the legislation. The information is up to date and correct to the best of our knowledge.