

SPECIFICATION

PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	2104893
Product name	ARTISAN SWIRL APPLE CINNAMON Swirl with apple and cinnamon filling
Physical condition	Quick-frozen, Thaw & Serve
Brand	Panesco
EAN code	5410683148930
Sales unit	Carton
Pieces per sales unit	1 Carton = 30 Piece

INGREDIENTS

WHEAT flour, apple (22%), granulated sugar, water, margarine (refined vegetable oils (sunflower, palm, rapeseed), refined vegetable fats (coconut, palm), water, emulsifier (mono- and diglycerides of fatty acids), salt, preservatives (sorbic acid, potassium sorbate), acidity regulator (citric acid), flavouring, colour (carotenes)), breadcrumbs (WHEAT flour, water, yeast, salt, baking agent (WHEAT flour, WHEAT gluten, emulsifiers (mono- and diglycerides of fatty acids, rapeseed lecithin), acidity regulator (sodium acetates), flour treatment agent (ascorbic acid))), powdered sugar, surface brightener (water, vegetable protein, sunflower oil, dextrose, maltodextrine, starch), sunflower oil, yeast, whole EGG powder, cinnamon (0,8%), MILK whey preparation (skimmed MILK, sweet MILK whey), baking fat (vegetable fats (palm kernel, palm), water, rapeseed oil, sugar, salt, emulsifier (mono- and diglycerides of fatty acids), palm oil (fully hydrogenated)), salt, modified starch (potato), baking additive (WHEAT flour, emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), anti-caking agent (calcium carbonates), flour treatment agent (ascorbic acid)).

Contains: gluten, eggs, milk. May contain traces of: soya, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites (E220 - E228), lupin.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Height	Diameter
1	80 g +/- 4 g	3,5 cm +/- 0,5 cm	8,5 cm +/- 1 cm

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	270 day(s)		
Shelf Life after defrosting +21°C	1 Day(s)		
	Time	Temperature	Comments

Defrosting	45 min	22 °C
Serving tips and suggestions	-	

AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (90 G G)
Energy	1.302 kJ - 309 kcal	1.042 kJ - 247 kcal
Fat	7,4 g	5,9 g
of which saturates	2,8 g	2,2 g
Carbohydrate	54 g	43 g
of which sugars	24 g	19 g
Fibre	1,4 g	1,1 g
Protein	5,5 g	4,4 g
Salt	0,73 g	0,58 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>	-	-

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<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	-	-

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 | Enriched cage eggs

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
plastic bag	PE	Transparent	17 g	500 mm x 750 mm	1	30

Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	cardboard	Brown	219 g	340 mm x 250 mm x 195 mm	1	30
label	paper PAP22	White	3 g	300 mm x 105 mm	1	30

Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
plastic bag	-	100 %	0 %	0 %
box	-	100 %	100 %	0 %
label	-	0 %	0 %	0 %

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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	2,4 kg	Sales unit/layer	10
Gross weight Sales unit	2,6 kg	Layers/pallet	7
Total pallet height (pallet incl.)	152 cm	Sales unit/pallet	70

MICROBIOLOGY

	m	M	BBD (M)
Total mesophilic germ count	10.000	100.000	-
E. coli	10	100	-
Coliforms 44°C (thermotolerant)	100	1.000	-
Staphylococcus aureus	100	1.000	-
Salmonella	-	Not detected in 25 g	-
Sulphite reducing Clostridia	10	100	-

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.