BAKERY DE PARIS

Apple turnover 100g

Product Code: 41700 **Brand: BAKERY DE PARIS**	**EAN Code: 3419280090286** **Customs Declaration Number: 1901 20 00**	**Customer Product Code** **Manufactured in: France**

Ingredients:

WHEAT flour, apple puree 25%, margarine 18% (non-hydrogenated palm oil, water, non hydrogenated coconut oil, non-hydrogenated rapeseed oil, salt, emulsifier (mono- and diglycerides of fatty acids), acidity regulators (lactic acid,citric acid), natural flavouring, colour (beta-carotene from natural origin)), water, sugar, fructose-glucose syrup, modifiedstarch, **EGGS**, salt, **WHEAT** gluten, thickener (pectin), acid (citric acid), acidity regulator (tricalcium citrate), flavouring, antioxidant (ascorbic acid).

For allergens, including cereals containing gluten, see ingredients in capital letters.
May contain traces of: sesame seeds, soya, nuts.
Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	N = no

Serving Suggestion

Storage and Shelf Life

Date of minimum durability: 365 days (12 months) from the date of deep freezing marked on the package.
Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.

Storage conditions:
24h in refrigerator
3 days in the freezer compartment of the refrigerator
in the freezer at -18°C: until the date of minimum durability indicated on the packaging

Storage recommendations after baking:
At ambient temperature : 24 hours for organoleptic reasons ; 48 hours for food safety reasons.
Maximum preservation after baking is 48 hours.

Instructions for Baking

Tray arrangement (600 x 400) 12 items on a tray
Defrosting approximately 45-60 min at room temperature
Preheating oven 210°C
Baking (in ventilated oven) approximately 19-20 min at 195-200°C, open damper
Cooling and rest on tray 15 min at room temperature
Note: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

Characteristics and Composition

Nutritional Values

Nutritional Values per 100g	Frozen Product		Baked Product		
	For 100g	Per Serving**	For 100g	Per Serving***	% RI* Per Serving
Energy (kj)	1,184	1,184	1,331	1,184	15.6%
Energy (Kcal)	283	283	318	283	15.7%
Fat (g)	14	14	16	14	22.8%
Of which saturates (g)	7.1	7.1	7.1	8	39.6%
Of which trans fatty acids (g)	0	0	0	0	
Carbohydrates (g)	34	34	38	34	14.6%
Of which Sugars (g)	8.6	8.6	9.7	8.6	10.6%
Added Sugars (g)	3.46	3.46	3.89	3.46	
Fibre (g)	2.1	2.1	2.4	2.1	9.4%
Protein (g)	4.2	4.2	4.7	4.2	9.2%
Salt (g)	0.73	0.73	0.83	0.73	13.6%
Sodium (g)	0.29	0.29	0.33	0.29	13.6%

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 100.0g - ***Weight of a portion of baked product: 89.0g

Frozen Product :	Length	13.0 cm ± 1.0 cm
	Width	8.5 cm ± 0.5 cm
	Height	2.5 cm ± 0.5 cm
Baked Product :	Average weight	89g
(indicative information)	Length	11.5 cm ± 1.0 cm
	Width	9.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerences	Method of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

Pallet

Pallet type / Dimensions	NIMP15 / 100x120 cm	Cases / pallet 80
Net weight / Gross weight of pallet	384.000 / 445.936 kg	Cases / layer 10
Total height	2098 mm	Layers / pallet 8

Case

External dimensions (L x W x H)	390x295x245 mm	Volume (m3) 0.028 m^3
Net weight of case	4.8 kg	Pieces / case 60
Gross weight of case	5.283 kg	Bags / case 2

Bag

Net weight of bag	2.4 kg	Y = yes	Pieces / bag 30
Additional components in the case	N	N = no	

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