FROZEN READY TO BAKE FINE BUTTER PAIN AUX RAISINS 110G

BAKERY DE PARIS

Pain Aux Raisin 110g

Product Code: 38574	EAN Code: 9421025310119	Customer Product Code: 5253007
Brand: BAKERY DE PARIS	Customs Declaration Number: 1901 20 00	Manufactured in: France

Serving Suggestion

Ingredients: **WHEAT** flour, water, **BUTTER** 14%, raisins 13%, sugar, **EGGS**, yeast, modified starch, egg wash (**EGGS**, water), whole **MILK** powder, salt, **WHEAT** gluten, powdered **WHEY**, Stabilisers (calcium acetate, tetrasodium diphosphate, disodium phosphate), skimmed **MILK** powder, carrot extract, turmeric extract, paprika extract, flour treatment agents (alphaamylases, hemicellulases, ascorbic acid), natural flavouring.

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	Y	N = no

Characteristics and Composition

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) 8 items on a tray
Defrosting approximately 30-45 min at room temperature
Preheating oven 190°C
Baking (in ventilated oven) approximately 19-20 min at 165-170°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.

Nutritional Values

Nutritional Values per 100g	Frozen Product		Baked Product		
	For 100g	Per Serving**	For 100g	Per Serving***	% RI* Per Serving
Energy (kj)	1,240	1,364	1,426	1,364	18.4%
Energy (Kcal)	296	325	340	325	18.4%
Fat (g)	12	14	14	14	22.0%
Of which saturates (g)	7.9	8.7	9.1	8.7	49.2%
Of which trans fatty acids (g)	0	0	0	0	
Carbohydrates (g)	40	44	45	44	18.9%
Of which Sugars (g)	17	18	19	18	23.1%
Added Sugars (g)	7.11	7.82	8.18	7.82	
Fibre (g)	2.1	2.3	2.4	2.3	10.3%
Protein (g)	5.7	6.3	6.6	6.3	14.3%
Salt (g)	0.7	0.77	0.8	0.77	14.5%
Sodium (g)	0.28	0.31	0.32	0.31	14.5%

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 110.0g - ***Weight of a portion of baked product: 95.7g

Frozen Product :	Length	10.0 cm ± 1.5 cm
	Width	8.0 cm ± 1.0 cm
	Height	3.0 cm ± 0.5 cm
Baked Product :	Average weight	96g
(indicative information)	Length	11.0 cm ± 1.5 cm
	Width	10.0 cm ± 1.0 cm
	Height	3.0 cm ± 0.5 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	528.000 / 589.936 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 m³
Net weight of case	6.6 kg	Pieces / case 60
Gross weight of case	7.083 kg	Bags / case 2

Bag

Net weight of bag	3.3 kg	Y = yes	Pieces / bag 30
Additional components in the case	N	N = no	

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