

	Client specification 120 plain buns 10g	Created: Feb 13, 2023 Modified: Apr 21, 2023 beCPG code: PF9545 ERP Code: JA1201 Version: 1.0
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State	Valid
Article code	JA1201
Legal name	Frozen brioche buns
Customer	TARIF GENERAL
EAN Code	3666729000829
EAN package	13666729000826
Customs code	19059070

MANUFACTURE SITE

Plant	Address	Packer code	Certifications
TINCQUES	Z.A. Ecopolis, Tincques 62127 France	62820	International Featured Standard, British Retail Consortium

DESCRIPTION

Description

LABELLING SUGGESTION

Ingredients

WHEAT flour, water, sugar, **BUTTER**, **EGG** white, **EGG**, rapeseed oil, **WHEAT** gluten, yeast, salt, emulsifier: E471, malted **WHEAT** flour, colour: E160a(iv), antioxidant: E300, pea protein, glucose syrup, rice flour

Allergens May contain: **SESAME SEEDS, SOYA**

GMO Does not require a specific labeling according to regulation (EC) 1829/2003 and 1830/2003.

Ionization Does not require a specific labelling according to regulation (EC) 1169/2011.

PHYSICAL AND CHEMICAL CHARACTERISTICS

Characteristics	Values	Unit	Mini	Maxi
Unit weight	10	g		

MICROBIOLOGICAL CHARACTERISTICS

Total plate count 30 ° C	10,000 CFU/g*	Mold-yeast	500 CFU/g*
Escherichia coli	10 CFU/g*	Search Listeria monocytogenes	Absence if DLC> 5 days Less than 10 if DLC <5 days
Salmonella	Not detected / 25g		

* Tolerance: 10m with application of a 3 classes plan

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NUTRITION DECLARATION

	Values for 100g	Unit	Tolerances
Energy	1630	kJ	
Energy	388	kcal	
Fat	15	g	$< 10 \text{ g} \pm 1,5 \text{ g}$ $10 \text{ à } 40 \text{ g} \pm 20 \%$ $> 40 \text{ g} \pm 8$
of which saturates	6.1	g	$< 4 \text{ g} \pm 0,8 \text{ g}$ $\geq 4 \text{ g} \pm 20 \%$
Carbohydrate	51	g	$< 10 \text{ g} \pm 2 \text{ g}$ $10 \text{ à } 40 \text{ g} \pm 20 \%$ $> 40 \text{ g} \pm 8 \text{ g}$
of which sugars	11	g	$< 10 \text{ g} \pm 2 \text{ g}$ $10 \text{ à } 40 \text{ g} \pm 20 \%$ $> 40 \text{ g} \pm 8 \text{ g}$
Fibre	2.6	g	$< 10 \text{ g} \pm 2 \text{ g}$ $10 \text{ à } 40 \text{ g} \pm 20 \%$ $> 40 \text{ g} \pm 8 \text{ g}$
Protein	11	g	$< 10 \text{ g} \pm 2 \text{ g}$ $10 \text{ à } 40 \text{ g} \pm 20 \%$ $> 40 \text{ g} \pm 8 \text{ g}$
Salt	1.25	g	$< 1,25 \text{ g} \pm 0,375$ $\geq 1,25 \text{ g} \pm 20 \%$

TERMS OF USE

Storage conditions

Store at -18°C

Use conditions

Do not refreeze a defrosted product

Preparation tips

Frozen product intended to be thawed and re-labelled with an MDD.
Thawing: 1 hour at room temperature

Storage conditions after rework

Once prepared, store the product for 72 hours maximum at room temperature.

Best before date

540 Days