

Chocolate custard roll

PRODUCT INFORMATION

Article Number 21512

Legal/descriptive name Deep-frozen Danish pastry, rectangular pastry filled with chocolate (9,5%) and custard cream (18,5%), ready-to-serve.

Convenience level Ready to Prove



List of ingredients

flour (WHEAT), water, palm fat, sugar, cocoa mass, yeast, rapeseed oil, glucose-fructose syrup, sweet whey powder (MILK), modified starch, WHEAT gluten, salt, skimmed MILK powder, flavouring, cocoa butter, thickener (E401), cream powder (MILK), emulsifier (lecithins), flour treatment agent (ascorbic acid), colour (carotenes), carrot extract, enzymes.
May contain traces of: Eggs, Soybeans, Almonds, Hazelnuts, Pecan nuts, Sesame.

General information

Customs Code 19012000
FKB Code K42

Product dimensions

Weight (g) 83

Dietary information and Sustainability

Vegan No
Vegetarian Yes
Sustainable Palm RSPO SG
Sustainable Cocoa RA MB

Additives

E322 - lecithins
E300 - ascorbic acid
E401 - sodium alginate
E160a - carotenes

Microbiological information

Escherichia coli: < 10/g
Moulds: < 1000/g
Salmonella spp.: Absence in 25 g
Presumptive Bacillus cereus: < 100/g
Staphylococcus aureus: < 100/g
Enterobacteriaceae: < 10000/g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1388 kJ		1152 kJ	14
energy	332 kcal		276 kcal	14
fat of which:	18 g		15 g	21
- saturates	8,6 g		7,2 g	36
carbohydrates of which:	36 g		30 g	12
- sugars	12 g		9,7 g	11
fibre	2 g		1,6 g	
protein	6,2 g		5,1 g	10
salt	0,64 g		0,53 g	9

* 1 portion = 83 g

Allergen information

Cereals containing gluten and products thereof	Yes
Wheat	Yes
Spelt	No
Barley	No
Kamut	No
Rye	No
Oats	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof	Yes
Nuts and products thereof	No
Almonds	No
Brazil nuts	No
Cashews	No
Hazelnuts	No
Macadamia nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxid and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂)	No
Lupin and products thereof	No
Molluscs and products thereof	No

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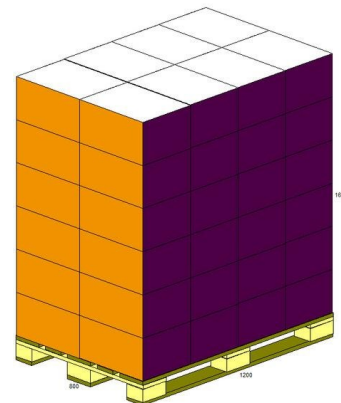
PACKAGING INFORMATION

Packaging Details

Inner Packaging	Film (Plastic_LDPE 4)
Outer Packaging	American box (Corrugated board_PAP 20) Tape (Plastic_PP 5) Label (Paper_PAP 22)
EDU (American box)	
GTIN	5413476914057
Net Weight	11,952 kg
Length x Width x Height (m)	0,398 x 0,298 x 0,256
Pieces per EDU	144
CU	
GTIN	5413476314819
Net Weight	0,083 kg

Palletisation Packaging

Palletisation Packaging	Interlayer (Corrugated board_PAP 20) Pallet (Wood_FOR 50) Stretch film (Plastic_LDPE 4) Label (Paper_PAP 22)
Pallet type	Euro pallet
Pallet description	PALLET EURO WOOD 1200X800X145MM
Number EDU / layer	8
Number layer / pallet	6
Number EDU / pallet	48
Total net weight pallet	574 kg
Total gross weight pallet	615 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,681



HANDLING INFORMATION

Storage Conditions

Shelf life after production	6 months
Storage Conditions	max. -18°C

Instructions for use

Thawing: 30 min at ambient temperature. Proving: 75-90 min at 30°C. Glaze with eggs. Preheating: oven to 200°C. Baking: 12-15 min at 200 +/-10°C. These instructions are merely indicative, baking time and baking temperature depend on the type of oven. **DO NOT REFREEZE AFTER DEFROSTING.**

GENERAL INFORMATION

Certificates

BRCGS & IFS

GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO.

Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

Disclaimer

According to the best of our knowledge, the information is correct at the time of issue. All values mentioned in this document, are average values, based on calculated data. Pictures are indicative of the products but may be subject to slight deviations from the actual products. Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

Abbreviations

- (1) Daily reference intakes Vitamins
- (2) Reference intake of an average adult (8400 kJ/2000 kcal)