

La Lorraine Ninove nv
Elisabethlaan 143
9400 Ninove (Belgium)



5001058
ORGANIC PAVÉ BÛCHERON

SPECIFICATION

Version date: 16-01-2021
Version: 1
Revision Date: 24-02-2025
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PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	5001058
Product name	ORGANIC PAVÉ BÛCHERON Organic white wheat bread with malt
Claims	Stonebaked BE-BIO-01 EU/non-EU Agriculture
Physical condition	Frozen, Part-baked
Brand	PanESCO
EAN code	5412632510584
Sales unit	Carton
Pieces per sales unit	1 Carton = 14 Piece

INGREDIENTS

WHEAT flour (*), water, sunflower seeds (*), yeast, iodised salt, SESAME SEEDS (*), brown linseed (*), BARLEY malt (*), acid (lactic acid), gluten (WHEAT) (*), BARLEY malt extract (*), roasted malt flour (WHEAT) (*), antioxidant (ascorbic acid), (*) Organic farming.
May contain traces of: soya, milk, nuts.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Length	Width	Height	Number of incisions
1	500 g +/- 20 g	16 cm +/- 1 cm	16 cm +/- 1 cm	7 cm +/- 1 cm	2

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INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	12 month(s)		
	Time	Temperature	Comments
Defrosting	0 min	room temperature	
Baking	14 - 16 min	210 °C	Preheat oven 240 °C
Cool down	60 min	room temperature	
Serving tips and suggestions	-		

AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (500 G)
Energy	1.091 kJ - 258 kcal	5.457 kJ - 1.289 kcal
Fat	2,4 g	12 g
of which saturates	0,3 g	1,5 g
Carbohydrate	50 g	252 g
of which sugars	0,7 g	3,4 g
Fibre	2,4 g	12 g
Protein	7,5 g	38 g
Salt	1,2 g	6,1 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	-	+

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Milk and products thereof (including lactose)	-	+
Tree Nuts, namely: Almond (<i>Prunus dulcis</i> (Mill.) D.A. Webb (Rosaceae)), Black walnut (<i>Juglans nigra</i> L. (Juglandaceae)), Brazil nut (<i>Bertholletia excelsa</i> Humb. & Bonpl. (Lecythidaceae)), California walnut (<i>Juglans californica</i> S. Watson (Juglandaceae)), Cashew (<i>Anacardium occidentale</i> L. (Anacardiaceae)), Filbert/Hazelnut (<i>Corylus</i> spp. (Betulaceae)), Heartnut/Japanese walnut (<i>Juglans ailantifolia</i> Carriere var. <i>cordiformis</i> (Makino), Rehder (Juglandaceae)), Macadamia nut/Bush nut (<i>Macadamia</i> spp. (Proteaceae)), Pecan (<i>Carya illinoensis</i> (Wangenh.) K. Koch (Juglandaceae)), Pine nut/Pinon nut (<i>Pinus</i> spp. (Pineaceae)), Pistachio (<i>Pistacia vera</i> L. (Anacardiaceae)), Walnut (English, Persian) (<i>Juglans regia</i> L. (Juglandaceae)) and products thereof		
<i>almonds</i>	-	-
<i>hazelnuts</i>	-	+
<i>walnuts</i>	-	+
<i>cashews</i>	-	-
<i>pecan nuts</i>	-	-
<i>brazil nuts</i>	-	-
<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	Yes
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.

PACKAGING (Outer Dimensions)

Primary packaging						
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging

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plastic bag	HDPE 02	Blue	30 g	615 mm x 200 mm	1	14
Secondary packaging						
Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	cardboard PAP21	Miscellaneous	563 g	597 mm x 397 mm x 208 mm	1	14
label	paper PAP22	White	3 g	300 mm x 105 mm	1	-
Sustainability						
Description	Certificate	% Recyclable	% Recycled	% Wood fibres		
plastic bag	-	100 %	0 %	0 %		
box	FSC MIX	100 %	72 %	28 %		
label	FSC MIX	100 %	0 %	0 %		

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	7,0 kg	Sales unit/layer	4
Gross weight Sales unit	7,6 kg	Layers/pallet	10
Total pallet height (pallet incl.)	223 cm	Sales unit/pallet	40

MICROBIOLOGY			
	m	M	BBD (M)
Total aerobic mesophilic germ count	-	10.000 CFU/g	100.000 CFU/g
Yeasts	-	1.000 CFU/g	1.000 CFU/g
Moulds	-	1.000 CFU/g	1.000 CFU/g

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.	

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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.