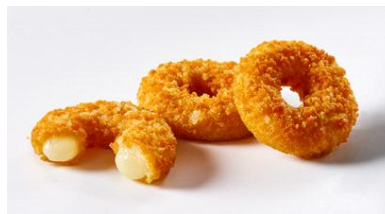


Product code (carton):	402949_E
Pack unit code (bag):	302694_E
Article name:	Cheesy Gouda Donuts
Legal name:	Cheese preparation with gouda, formed, breaded, pre-fried, deep-frozen.



Ingredients:
Gouda 45 % (MILK), flour (WHEAT, RYE, rice), water, rapeseed oil, potato starch, modified starch, salt, yeast, thickener: locust bean gum; sugar, spices.
Allergen information:
-
Ingredients/additives not subject to declaration:
-
Comment:
The product is not suitable for raw consumption. It must be prepared according to the preparation recommendations. Prepare the frozen food directly, without thawing.

Preparation recommendation:
Deep-fryer: Fry the deep-frozen Cheesy Gouda Donuts in vegetable oil (175 °C) for 01:45 (min:sec). Combi steamer: Heat the deep-frozen Cheesy Gouda Donuts in the combi steamer (200 °C hot air, 10 % humidity) for approx. 06:00 (min:sec).
Caution: Risk of burning. Leave to rest for approx 3 minutes after each preparation method before eating.
Note: Preparation times indicated are guidelines only and may vary depending on oven type/manufacturer. Preparation times are reduced in case of thawed or defrosted products.

Allergen information via EU-classification (Allergen according to recipe: x):			
Cereals containing gluten	x	Nuts	-
Crustaceans	-	Celery	-
Egg	-	Mustard	-
Fish	-	Sesame	-
Peanuts	-	Sulphur dioxide and sulphites in concentrations of >10 mg/kg	-
Soya	-	Lupins	-
Milk	x	Molluscs	-

Sensory:	
Appearance:	Yellow cheese in donut shape, coated with a gold brown breading.
Texture:	Firm, crispy outside and soft inside.
Odour:	Slight flavour of pre-fried breading.
Taste:	Mild taste of Gouda cheese combined with crispy breading.

Claims:			
no flavour enhancers:	Yes	halal-certified:	Yes
no flavour agents:	Yes	ASC:	No
no colour agent:	Yes	MSC:	No
vegetarian :	Yes, certification possible	nutri score (points):	19
vegan:	No	nutri score:	E

Microbiological informations:		
Parameter	Limit value	Unit
E.coli	<1.000	cfu/g
Bacillus cereus	<1.000	cfu/g
Koag.-pos. Staphylokokken	<1.000	cfu/g
Salmonella	negativ in 25g	cfu/g
Listeria monocytogenes	<100	cfu/g

Nutritional Values:	
	pro 100g
Energy	1428kJ
Energy	341kcal
Fat	20,5g
- thereof saturates	9,2g
Carbohydrate	25,8g
- thereof sugar	1,3g
Fibre	1,9g
Protein	12,7g
Salt	1,23g

Storage:			
Shelf life:	18 months	Storage temperature:	-18 °C
Remaining term at delivery:	12 months	***-compartment:	See side flap
Comment: Deep-frozen food - do not refreeze once thawed!			

Packaging, storage, logistic data:	
Primary packaging	
Material:	LDPE 04
Dimension (L/W):	233x305mm
EAN:	4029401029492
Tare weight:	11g
Netto weight per piece:	1000g
Gross weight per piece:	1011g
Recycling code:	LDPE 04
Secondary packaging	
Material:	corrugated cardboard, B-flute
Dimension (L/W/H):	393x253x181mm
Tare weight:	280g
Gross weight:	6346g
EAN:	4029401031389
Number of PU per carton:	6 pieces
Recycling code :	PAP 20
FSC-certified	Yes

Tertiary packaging	
Pallet type:	Euro
Material pallet:	wood
Weight pallet:	20000g
Dimension (L/W/H):	1200x800x150mm
Number of cartons per pallet:	81 cartons
Number of PU per pallet:	486 pieces
Number of cartons per lay:	9 cartons
Number of layers:	9 layers
Height pallet:	1,779m
Gross weight:	534kg
Recycling:	reusable
Comment:	Pallet stretched with PE transparent stretch film. Film is 100% recyclable. Weight of film: 150g approx.

Filling weight:	
Product:	1000g
	Piece weight : 25g +/- 5g

Declaration statement and GMO status:
According to our current knowledge and in compliance with Regulations (EC) no. 1829/2003 and (EC) no. 1830/2003 we herewith confirm that no products are supplied containing genetically modified organisms or produced from such products or containing ingredients produced from GMOs. The same applies to additives and flavourings. Excepted from this are adventitious or technically unavoidable contaminations with genetically modified material up to a threshold of 0.9% of the individual ingredient used. Furthermore, the product complies in every respect with all German and EU food law requirements in the currently valid version. Information on any amendment are given immediately and without request. All information will remain valid until a revised version is available.

last revision:	19.02.2026	name:	Ines Kalberg	FB 034 Rev.08
replaces version from:	17.02.2026	version:	04	status: approved