

Berliner filled with red fruit

**PÂTISSERIE
DU CHEF**

PRODUCT INFORMATION

Article Number 82734**Sales description** Deepfrozen, deepfried yeast dough, berliner with red fruit filling (25%), ready-to-serve.

List of ingredients

flour (WHEAT), water, sugar, palm fat, fruits (8.5%) (apples, strawberries, raspberries, cherries), EGG, yeast, rapeseed oil, sweet whey powder (MILK), starch (WHEAT), whole MILK powder, modified starch, dried apple pomace, thickener (E440), salt, glucose, acidity regulator (citric acid), emulsifier (E471, E481, E472e), firming agent (E333), EGG white powder, WHEAT gluten, carrot concentrate, concentrated aronia juice, concentrated grape juice, natural flavour.

This product may contain fruit stones.

May contain traces of: Soybeans, Almonds, Hazelnuts, Pistachio nuts, Walnuts, Sesame.

General information

Customs Code	19059070
FKB Code	A118

Product dimensions

Weight (g)	75
Diameter (cm)	9
Height (mm)	40

Dietary Info and Sustainability

Vegan	No
Vegetarian	Yes
Sustainable Palm	RSPO SG
Eggs Production Method	barn

Additives

E440 - pectins
E330 - citric acid
E333 - calcium citrates
E471 - mono- and diglycerides of fatty acids
E481 - sodium stearyl-2-lactylate
E472e - mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids

Microbiological information

Presumptive Bacillus cereus: < 100/g
Escherichia coli: < 100/g
Enterobacteriaceae: < 100/g
Listeria monocytogenes: Absence in 25 g
Moulds: < 100/g
Salmonella spp.: Absence in 25 g
Staphylococcus aureus: < 10/g
Total aerobic mesophilic plate count: < 10000/g
Yeasts: < 100/g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1296 kJ		972 kJ	12
energy	309 kcal		232 kcal	12
fat of which:	14 g		10 g	14
- saturates	5,9 g		4,4 g	22
carbohydrates of which:	40 g		30 g	12
- sugars	13 g		9,5 g	11
fibre	2,2 g		1,7 g	
protein	6 g		4,5 g	9
salt	0,73 g		0,55 g	9

* 1 portion = 75 g

Allergen information

Cereals containing gluten and products thereof *	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
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
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

May contain traces of: Soybeans, Almonds, Hazelnuts, Pistachio nuts, Walnuts, Sesame.

(*) For type of nuts and gluten-containing cereals see ingredient list.

PACKAGING INFORMATION

Packaging Details

Inner Packaging	Bag (Plastic_LDPE 4)
Outer Packaging	Sheet (Corrugated board_PAP 20) American box (Corrugated board_PAP 20) Tape (Plastic_PP 5) Label (Others Materials)
EDU (American box)	
Pieces per EDU	72
GTIN	5413476336514
Net Weight	5,4 kg
Length x Width x Height (m)	0,570 x 0,373 x 0,186
CU	
GTIN	5413476336507
Net Weight	0,075 kg
Length x Width x Height (m)	x 0,040

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	4
Number layers / pallet	8
Number EDU / pallet	32
Total net weight pallet	173 kg
Total gross weight pallet	218 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,632
Palletisation Packaging	Pallet (Wood_FOR 50) Label (Paper_PAP 22) Label (Paper_PAP 22) Stretch film (Plastic_LDPE 4)

HANDLING INFORMATION

Storage Conditions

Shelf life after production	364 (days)
Storage Conditions	max. -18°C

Instructions for use

Take the product out of the packaging and let them thaw for approx. 60 mins at room temperature. The donuts can then be steamed in the oven and decorated as desired. After thawing and storage at room temperature, product should be consumed within 24 hours. DO NOT REFREEZE AFTER DEFROSTING.

GENERAL INFORMATION

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)