

Salty caramel plait



PRODUCT INFORMATION

Article Number 51887

Sales description Deepfrozen danish dough, rectangular pastry with a salt caramel filling (17.5%) and decorated with sliced almonds (2.5%), ready-to-bake.



List of ingredients

flour (WHEAT, malted WHEAT), water, vegetable fats (palm), sugar, vegetable oils (rapeseed), sweetened condensed MILK, ALMONDS (2.5%), glucose-fructose syrup, caramel syrup (1.3%), modified starch, yeast, salt, thickener (E466, E460i), butter (MILK) (0.2%), starch, natural flavour, vinegar, flour treatment agent (ascorbic acid), Gracilaria seaweed powder, enzymes (WHEAT), inactivated yeast, WHEAT gluten.

This product may contain hard parts.

May contain traces of: Eggs, Soybeans, Hazelnuts, Pecan nuts, Sesame.

General information

Customs Code 19012000
FKB Code B941

Dietary Info and Sustainability

Vegan No
Vegetarian Yes
Sustainable Palm RSPO SG

Microbiological information

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

Product dimensions

Weight (g) 95

Additives

E300 - ascorbic acid
E460i - microcrystalline cellulose
E466 - carboxy methyl cellulose

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1565 kJ		1487 kJ	18
energy	375 kcal		356 kcal	18
fat of which:	23 g		22 g	31
- saturates	9,3 g		8,9 g	45
carbohydrates of which:	37 g		35 g	13
- sugars	11 g		11 g	12
fibre	1,5 g		1,4 g	
protein	5 g		4,8 g	10
salt	0,61 g		0,58 g	10

* 1 portion = 95 g

Allergen information

Cereals containing gluten and products thereof *	Yes
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 *	Yes
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide 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: Eggs, Soybeans, Hazelnuts, Pecan nuts, Sesame.

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

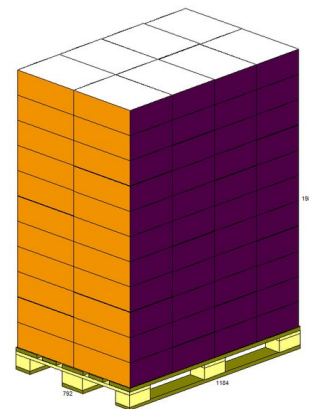
PACKAGING INFORMATION

Packaging Details

Inner Packaging	Film (Plastic_LDPE 4)
Outer Packaging	Label (Paper_PAP 22) Tape (Plastic_PP 5) American box (Corrugated board_PAP 20)
EDU (American box)	
Pieces per EDU	48
GTIN	5413476996619
Net Weight	4,56 kg
Length x Width x Height (m)	0,398 x 0,296 x 0,167
CU	
GTIN	5413476996626
Net Weight	0,095 kg

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	8
Number layers / pallet	11
Number EDU / pallet	88
Total net weight pallet	401 kg
Total gross weight pallet	454 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,982
Palletisation Packaging	Pallet (Wood_FOR 50) Interlayer (Corrugated board_PAP 20) Stretch film (Plastic_LDPE 4) Label (Paper_PAP 22)



HANDLING INFORMATION

Storage Conditions

Shelf life after production	12 (months)
Storage Conditions	max. -18°C

Instructions for use

Thawing: 30-60min at ambient temperature. Preheating: oven to 200°C. Baking: 20-25 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

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)