

Version date: 20181228
 Version: 7

Assortment mini longuettes

Product Information


Article Number
28203
Sales description

Deepfrozen mini breads, mini multigrain breads, mini breads with sunflower seeds, prebaked



List of ingredients

Longuet Tradi Nature : flour (WHEAT; RYE; malted WHEAT); water; iodised salt; yeast; dextrose; emulsifier (E472e); stabilizer (guar gum); acidity regulator (E170)

Longuette Tradi Multicéréales : flour (WHEAT; malted WHEAT; RYE; roasted malted BARLEY; roasted malted WHEAT; pre-gelatinized RYE; pre-gelatinized WHEAT flour); water; OAT groats; SOYA bran; WHEAT GLUTEN; lin seeds; iodised salt; yeast; sunflower seeds; WHEAT flakes; coarse RYE grains; dextrose; WHEAT bran; thickener (guar gum); emulsifier (E472e); stabilizer (guar gum); acidity regulator (E170)

Longuette Tradi Tournesol : flour (WHEAT; RYE; malted WHEAT; pre-gelatinized RYE; pre-gelatinized WHEAT flour); water; sunflower seeds; OAT groats; lin seeds; iodised salt; yeast; WHEAT flakes; coarse RYE grains; WHEAT GLUTEN; dextrose; WHEAT bran; emulsifier (E472e); stabilizer (guar gum); acidity regulator (E170).

May contain traces of eggs, soybeans, milk, almonds, hazelnuts, walnuts, pistachios, sesame seeds.

General information

Customs Code	19059030
FKB Code	MB19
Vegan	no
Vegetarian	yes

Product dimensions

Weight	40 g
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Additives

 E472e - mono and di-acetyltartaric acid esters of mono and diglycerides of fatty acids.
 E412 - guar gum
 E170 - calcium carbonates
 E412 - guar gum

Sustainability

RTRS soya	Credits
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Microbiological information

 E.Coli < 10/g
 Bacillus cereus < 100/g
 Staph.aureus < 100/g
 Yeasts < 500/g
 Total plate count < 10000/g
 Moulds < 500/g

Nutritional information

Parameter	Per 100 g	RI (1)	per portion*	RI (2)
energy	1064 kJ		426 kJ	5
Energy	252 kcal		101 kcal	5
fat	3,8 g		1,5 g	2
saturates	0,7 g		0,3 g	2
carbohydrate	44 g		18 g	7
sugars	2,2 g		0,9 g	1
fibre	3,6 g		1,4 g	
protein	8,7 g		3,5 g	7
salt	1,6 g		0,62 g	10

* 1 portion = 40 g

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Allergen information

Cereals containing gluten and products thereof *	Yes
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Groundnuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	No
Nuts and products thereof *	No
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, milk, almonds, hazelnuts, walnuts, pistachios, sesame seeds.**(*) For type of nuts and gluten-containing cereals see ingredient list.*

Packaging information

Packaging Details

Inner Packaging	bag plastic (Plastic PE)
Outer Packaging	american box (corrugated board PAP20) tape (plastic PP 05) label (paper PAP22)
Pieces	Pieces / american box 60
box	
EAN	5413476935694
Net Weight	2,4 kg
Length x Width x Height (m)	0,398 x 0,298 x 0,15
CU	
EAN	5413476935694
Net Weight	0,04 kg

Palletisation

Palletisation Packaging	
(EURO PALLET STANDARD 1200X800X145MM)	
Number american box / layer 8	
Number layer / pallet 12	
Number american box / pallet 96	
Total net weight pallet	230 kg
Total gross weight pallet	294 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,945

Handling information

Storage Conditions

Shelflife after production	365 days
Storage Temperature	max. -18°C

Instructions for use

Preheat the oven at 200°C. Take the products out of the packaging and bake during 8-11 minutes. 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)