

Maple pecan plait, preglazed

PRODUCT INFORMATION

Article Number 45237

Sales description Deepfrozen Danish dough, rectangular pastry with a filling (19,5%) based on maple syrup (1%) and sprinkled with pecans (4%), preglazed, ready-to-bake.



List of ingredients

flour (WHEAT, malted WHEAT), vegetable oils and fats (palm, rapeseed, coconut), water, sugar, PECAN NUTS, glazing agent (E966), invert sugar syrup, glucose-fructose syrup, glucose syrup, starch, maple syrup, whole MILK powder, yeast, EGG, salt, natural flavour, flour treatment agent (ascorbic acid), lemon juice concentrate, enzymes, inactivated yeast, WHEAT gluten. Contains : CONSUMABLE BAG MAPLE FLAVOURED SYRUP 2x200g: Ingredients: invert sugar syrup; glucose syrup; sugar; water; salt; natural flavour.

This product may contain hard parts.

May contain traces of: Soybeans, Almonds, Sesame, Hazelnuts.

General information

Customs Code 1901200000
FKB Code KB22

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) 98

Additives

E966 - lactitol
E300 - ascorbic acid

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1734 kJ		1699 kJ	20
energy	416 kcal		408 kcal	20
fat of which:	27 g		26 g	37
- saturates	10 g		9,8 g	49
carbohydrates of which:	40 g		39 g	15
- sugars	12 g		12 g	13
fibre	1,2 g		1,2 g	
protein	4,2 g		4,1 g	8
salt	0,32 g		0,31 g	5

* 1 portion = 98 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 *	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: Soybeans, Almonds, Sesame, Hazelnuts.

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

PACKAGING INFORMATION

Packaging Details

Inner Packaging	Consumable bags (Others Materials) Film (Others plastics_7)
Outer Packaging	Tape (Plastic_PP 5) Label (Paper _PAP 22) American box (Corrugated board_PAP 20)
EDU (American box)	
Pieces per EDU	48
GTIN	5413476957801
Net Weight	4,704 kg
Length x Width x Height (m)	0,398 X 0,298 X 0,154
CU	
GTIN	5413476957818
Net Weight	0,098 kg

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	8
Number layers / pallet	12
Number EDU / pallet	96
Total net weight pallet	452 kg
Total gross weight pallet	554 kg
Length x Width x Height (m)	1,200 X 0,800 X 1,993
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 min at ambient temperature. Preheating: oven to 200°C. Baking: 20-25 min at 200 +/-10°C. Remove the products from the oven and (optional) drizzle with syrup supplied in separate bags. Glazed product: for best results bake without steam. 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)