

PRODUCT: GRANDMOTHER'S BREAD (EXP) 440g

(Deep-frozen prebaked wheat and rye bread)

PREBAKED PRODUCT WEIGHT: 440g (+/-13,2g)
 PRODUCT SHELF LIFE: 432days
 VALIDITY AFTER CONFECTION: 24hours at room temperature
 TARGET CUSTOMERS: General Population with exception of celiac people.



INGREDIENTS: WHEAT flour (53%), water, RYE flour (5,3%), salt, improver [WHEAT flour, flour treatment agent (ascorbic acid - E300)], yeast.

May contain traces of sesame seeds, nuts, soybeans, milk, eggs, mustard and lupin.

INSTRUCTIONS FOR USE:

Place the product on the tray, allow to thaw for about 50-60 minutes at room temperature.
 Bake for about 8-12 minutes at 200°C.
 Consume after preparation. Once the defrosting process has started, do not re-freeze.
 (The times and temperatures are purely indicative, depending on the characteristics of each oven).

LOGISTIC INFORMATION
Packing details:

UNITS: 20
 PRIMARY PACKAGING: HDPE Bag
 SECONDARY PACKAGING: Cardboard box
 (595mmx395mmx265mm)
 TERTIARY PACKAGING: Stretch film and wooden pallet
 NET WEIGHT (kg): 8,800
 GROSS WEIGHT (kg): 9,365 (+/-0,14Kg)
EAN 13: 5604751780447
ITF 14: 15604751780444

PALLET CHARACTERISTICS:

Box p/pallet 28
 Nº Boxes p/layer 4
 Nº Layers 7
 GROSS WEIGHT PALLET (kg): 285

Batch Coding:

View Tag. Ex. 1G1240724

STORAGE AND TRANSPORTATION INSTRUCTIONS

Deep-frozen product.
 Store the product [-18°C a - 25°C].
 Transport temperature: -18°C (+/-3°C).

ORGANOLEPTIC CHARACTERISTICS

Appearance	Bakery product
Scent	Characteristic
Flavou	Characteristic to bread with wheat and rye flour

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Limits	Method
Microorganisms at 30°C	<1,0 X 10 ⁴ cfu/g	ISO 4833
Molds	<5,0 X 10 ² cfu/g	NF V 08-059
Yeasts	<5,0 X 10 ² cfu/g	NF V 08-059
<i>E. coli</i>	<1,0 X 10 cfu/g	ISO 16649
Total coliforms	<1,0 X 10 ² cfu/g	NF V 08-050
<i>Staphylococcus</i> coagulase positive	<1,0 X 10 ² cfu/g	ISO 6888
<i>Salmonella</i> spp	Not detected in 25g	PAM 55
<i>Listeria monocytogenes</i>	<1,0 X 10 ² cfu/g	PAM 17

CONTAMINANTS

Parameter	Limits	Method
Deoxynivalenol	≤ 400 µg/kg	HPLC
Zearalenone	≤ 50 µg/kg	HPLC
Ochratoxin A	≤ 2,0 µg/kg	HPLC
Sum of T-2 and HT-2 toxins	≤ 20 µg/kg	HPLC-MS/MS
Melamine	≤ 2,5 mg/kg	HPLC/MS
Acrylamide	≤ 50 µg/kg	Liquid Chromatography
Physical Hazards (Metallic)	< 5mm	Metal detector

NUTRITION DECLARATION – AVERAGE VALUES

Parameter	Results per 100g of product	Tolerance g/100g of product	Method
Energy value	1007kJ		Calculation
	238kcal		Calculation
Fat	1,0g	Max.: 2,5	Soxhlet Method
of which saturated	0,3g	Max.: 1,1	Gas chromatography
Carbohydrates	48,6g	40,6-56,6	Calculation
of which sugars	3,6g	1,6-5,6	HPLC
Fibre	2,8g	0,8-4,8	Enzyme gravimetric
Proteins	7,2g	5,2-9,2	Combustion
Salt	0,92g	0,55-1,3	Atomic absorption

GENETICALLY MODIFIED ORGANISMS

The raw materials used in the manufacture of this product do not contain or come from Genetically Modified Organisms (GMOs) in accordance with Regulations (EC) 1829/2003 and 1830/2003.

LEGAL COMPLIANCE

The product has been formulated and produced in accordance with all applicable legal requirements in current, in Portugal and the European Union.

COD. 178044 PRE-BAKED DEEP-FROZEN WHEAT AND RYE BREAD / PÃO DE MISTURA DE TRIGO E CENTEIO
 Rev_01 PRE-COCCIO ULTRACONGELATO / PAIN DE BLE ET SEIGLE PRECUIF SURGÊLE /
 PAN CON HARINA DE TRIGO Y CENTENO, PRE COCIDO ULTRACONGELADO

GRANDMOTHER'S BREAD (EXP) 440g

Ingredients: WHEAT flour (53%), water, RYE flour (5,3%), salt, improver [WHEAT flour, flour treatment agent (E300)], yeast. May contain traces of sesame seeds, soy beans, milk, eggs, nuts, lupin and mustard.

Ingredientes: Farinha de TRIGO (53%), água, farinha de CENTEIO (5,3%), sal, melhorante [farinha de TRIGO, agente de tratamento da farinha (E300)], levedura.

Puede contener vestigios de semillas de sésamo, soja, leche, ovos, frutos de casca rija, mostarda e tremço.

Ingredients: Farine de BLE (53%), eau, farine de SEIGLE (5,3%), sel, améliorant [farine de BLE, agent de traitement de la farine (E300)], levure.

Peut contenir des traces de graines de sésame, soja, lait, oeufs, fruits à coque, lupin et moutarde.

Ingredientes: Harina de TRIGO (53%), agua, harina de CENTENO (5,3%), sal, mejorante [harina de TRIGO, agente de tratamiento de la harina (E300)], levadura.

Puede contener trazas de granos de sésamo, soja, leche, huevos, frutos de cáscara, mostaza y altramuces.

Zutaten: WEIZENMEHL (53%), Wasser, ROGGENMEHL (5,3%), Salz, Backmittel [WEIZENMEHL, Mehlbehandlungsmittel (E300)], Hefe.

Kann Spuren von Sesamsamen, Sojabohnen, Milch, Eier, Schalenfrüchte, Lupinen und Senf.



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Batch/Lote/Lot: fit.lot.companyLot

 Quantity/Quantidade/Quantité/
 Cantidad/Quantität: **20 UN.**

 Net weight/Peso líquido/Poids net/
 Peso neto/Nettogewicht: **8,800 kg**

Nutrition declaration (average per 100g)
Declaração Nutricional (valores médios por 100g)
Déclaration nutritionnelle (moyenne pour 100g)
Información nutricional (valores medios por 100g)
Nährwertdeklaration (durchschnittliche Werte pro 100g)

Energy value/Energia/ Valeur énergétique/Valor energético/
 Brennwert: 1007kJ/ 238kcal; Fat/Lípidos/ Matières grasses/Grasas/
 Fett: 1,0g, of which saturated/ dont acides gras saturés/ of which
 saturates/ de las cuales saturadas/ davon gesättigte
 Fettsäuren: 0,3g; Carbohydrate/hidratos de carbono/ Glucides/
 Kohlenhydrat: 48,6g, of which sugars/dos quais açúcares/ dont
 sucres/ de los cuales azúcares/ einschließlich Zucker: 3,6g;
 Fibre/Fibra/ Fibres alimentaire/Fibra alimentaria/ Ballaststoff: 2,8g;
 Protein/Proteínas/ Protéines/Proteinas/Eiweiß: 7,2g;
 Salt/Sal/ Sel/ Salz: 0,92g

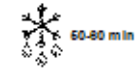
Best before:

Consumir de preferência antes de:

À consommer de préférence avant le:

Consumir preferentemente antes de:

Mindestens haltbar bis:



60-80 min



8-12 min - 200°C



3 504 751 17 80 44 7

Store between -18°C a -25°C/Conservar entre -18°C a -25°C/
 Conservar entre -18°C y -25°C/ A conserver entre -18°C et -25°C/
 Aufbewahren zwischen -18°C und -25°C

Once thawed, do not refreeze! Uma vez descongelado, não volte a congelar!
 Une fois décongelé, ne pas recongeler /
 Una vez descongelado no volver a congelar/ Nicht Wiedar Einfrieren

Fabricado por/fabrique par/ Made in/fabricado por Mergalst von:



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