

FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES



**SPECIFICATION**

**PRODUCT: Art. 23509 PIROULINE DUO 900 g**

**FACTORY: BAKERY WORLD HUNGARY KFT**

# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

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# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 1.0 IDENTIFICATION

### 1.1 Name product and product details

Item nr.	300617
Product name	Pirouline Duo 900 g
Code nr producer	A023509
EAN code	5410336004101
Customer service nr / GN-code	

### 1.2 General product description

Product name	Pirouline Duo
Short description	Rolled wafer with cocoa flavouring

### 1.3 Photograph (if available)



### 1.4 Approval

Supplier: World Cones NV	Customer: Continental Bakeries
Name: Eszter Nagy	Name:
Title: QA	Title:
Date: 17/06/2022	Date:
Signature: <i>Nagy Eszter</i>	Signature:

**BAKERY WORLD**  
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 Adószám: 10303751-2-43  
 11.

# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 2.0 MANUFACTURER DETAILS

### 2.1 Office

Name	Bakery World Hungary Kft
Contact	Mr. Marton Sarkozi
Mail address	marton.sarkozi@bakeryworld.hu
Visiting address	Besence utca 4-6 Budapest 1186 - Hungary
Telephone	+36 30 97 17 687
Fax	
E-mail	marton.sarkozi@bakeryworld.hu
Web site	

### 2.2 Production site

Name production site	Bakery World Hungary Kft
Contact	Mr. Marton Sarkozi
Mail address	marton.sarkozi@bakeryworld.hu
Visiting address	Besence utca 4-6 Budapest 1186 - Hungary
Telephone	+36 30 97 17 687
Fax	
E-mail	marton.sarkozi@bakeryworld.hu
Quality system details	
ISO certified	NO
HACCP certified	NO
BRC certified	NO
IFS certified	YES
SKAL certified	NO
Kosher certified	NO
Remarks	

### 2.3 General conditions

Product and packaging are according European Food legislation.  
Changes in recipe only upon approval of Continental Bakeries.

# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 3.0 PRODUCT DETAILS

### 3.1 List of raw materials and ingredients

Note

Indicate the used ingredients as calculated in % in finished product in descending order. Specify the ingredients of combined components. Give the names of the additives and the E-number.

For the purpose of chain management mention the origin. i.e. crop in France, production in Netherlands)

Quantity (%)	Component	Origin
	<b>Wafer (70%)</b>	
37,43	Wheat flour	Hungary, France, Germany, Denmark, Sweden, UK
24,71	Sugar	Hungary, Austria, Slovakia
3,44	Non hydrogenated rapeseed oil and palm oil	Indonesia, Malaysia
1,69	Lactose	EU, Norway, Iceland, Lichtenstein
0,88	Caramel syrup	Germany
0,48	Wheat starch	Austria, Czech Republic, Hungary, Slovakia, Lithuania, Holland, Belgium, France, Germany, Italy, Denmark, Ukraine, Russia, Romanian, Luxemburg
0,48	Wheat malt	France, Germany
0,26	Fat reduced cocoa powder	Spain
0,24	Emulgator (Soyalecithin E322 IP)	India
0,1	Salt	Bosnia-Herzegovina, Holland
0,1	Dextrose	Europe (excluding EU members), EU
0,1	Glucose syrup	Holland, Belgium, France
0,1	Milk protein	Holland, Belgium, France, Germany, Iceland, USA, Australia, New Zealand
< 0,1	Acid (Citric acid)	Poland, Holland, Belgium, France, Germany, Ukraine, India, El Salvador, Ethiopia, Russia, Belarus
< 0,1	Aroma	worldwide
	<b>Cocoa compound coating (30%)</b>	Hungary
	Sugar	
	Non-hydrogenated vegetable fats (palm kernel, palm, shea)	
10	Fat reduced cocoa powder	
	Emulgator (sunflower lecithins)	
	Flavour	

## FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

Technical aids (not declarable):	

**Remarks:**

### 3.2 Details for the ingredients declaration

Ingredients: **wheat** flour, cocoa compound coating 30% [sugar, non-hydrogenated vegetable fats (palm kernel, palm, shea), fat reduced cocoa powder (10%), emulsifier (sunflower lecithins), flavouring], sugar, vegetable oil (rapeseed – palm), **lactose (milk)**, caramel syrup, **wheat** starch, **wheat** malt, fat reduced cocoa powder, emulsifier: **soya** lecithins, salt, dextrose, glucose syrup, **milk** protein, acid: citric acid, flavouring.

**Contains:** wheat (**gluten**), milk and soya.

**Made in a factory also using:** egg, nuts and peanuts.

# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 4.0 ALLERGENS, GMO, RADIATION

### 4.1 Alba-list

Note

Indicate when one of the below mentioned allergens appear in the recipe or in one of the ingredients: "yes" = in recipe, "no" = not in recipe and +/- = not in recipe, but cross contamination cannot be excluded.

NR	Allergen	Recipe	Nr	Allergen	Recipe
1	Cow milk proteins	YES	20	Peanuts	+/-
2	Lactose	YES	21	Peanut oil	NO
3	Chicken egg	+/-	22	Sesame	NO
4	Soya protein	NO	23	Sesame oil	NO
5	Soya oil	NO	24	Glutamate	NO
6	Gluten	YES	25	Sulphite (E220 to E227)	NO
7	Wheat	YES	26	Benzoic acids and parabenes (E210 to E219)	NO
8	Rye	NO	27	Azo colours	NO
9	Beef	NO	28	Tartrazine (E102)	NO
10	Pork	NO	29	Cinnamon	NO
11	Chicken	NO	30	Vanilla	YES
12	Fish	NO	31	Coriander	NO
13	Shell fish and Crustaceans	NO	32	Celery	NO
14	Corn (Maize)	NO	33	Umbelliferae	NO
15	Cocoa	YES	34	Carrot	NO
16	Yeast	NO	35	Lupine	NO
17	Legumes / Pulses	NO	36	Mustard	NO
18	Nuts	+/-			
19	Nut oil	NO			

### 4.2 List of specific ingredients

No.	Ingredient	Present	Nr.	Ingredient	Present
1	Milk derivates	YES	5	Soya meal	NO
2	Wheat starch	YES	6	Soya flour	+/-
3	Wheat flour	YES	7	Soya lecithin	YES
4	Egg yolk	+/-	8	Soya oil	NO

# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 4.3 GMO

Note

Products that contain ingredients from GMO's, must be declared. Indicate whether an ingredient is guaranteed non-GMO, which means "IP" (identity preserved in the total chain).

Is there a possibility an ingredient or part thereof contains GMO

Ingredients from soya, corn or any other crop that is possibly genetically modified, or components that may contain this	Non-GMO guarantee (yes/no)
According to official certificates from our suppliers we confirm that all our ingredients do not contain GM material or material that could be derived from GM sources.	YES

Remarks

## 4.4 Radiation

Note

Especially radiation of herbs and spices can be applied for food safety. Declaration of radiation is required on the labelling.

Has the full product had radiation treatment?	NO
Has one of the ingredients had radiation treatment? If yes, which	NO

Remarks



# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 5.0 PRODUCT CHARACTERISTICS

### 5.1 Organoleptic properties

Appearance	Rolled wafer with cocoa flavouring
Taste	Fresh crispy flavour
Smell	Baking fragrance
Consistency	Crispy wafer

### 5.2 Physical properties

	Norm	Min	Max	Method	Frequency
length	72 mm	71 mm	73 mm		
diameter	11 mm	10 mm	12 mm		
width					
height					
Weight (g)					

### 5.3 Chemical values

	Norm	Min	Max	Method	Frequency
Water activity			3,5 %		
Humidity (%)					
Other:					

\*Accredited – External laboratories use accredited methods.

# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 5.4 Microbiological values

### a. Beginning of shelf-life:

Micro-organism	Max value	Method	Frequency
Total plate count (log number/g)	< 10	ISO 4833:2003	cfu/g
Enterobacteriaceae (log number/g)			
E. coli (log number/g)			
Staph. aureus (log number/g)			
Salmonella (log number/25g)	negative	ISO 6579:2006	0/25 g
Lyst. Monocytogenes (log number/g)			
Bacillus cereus (log number/g)			
Lactobacillus (log number/g)			
Moulds (log number/g)	< 10	ISO 7954:1999	cfu/g
Yeast moulds (log number/g)	< 10	ISO 7954:1999	cfu/g

na – not applicable

\*Accredited – External laboratories use accredited methods.

### b. End of shelf-life:

Micro-organism	Max value	Method	Frequency
Total plate count (log number/g)	< 10	ISO 4833:2003	cfu/g
Enterobacteriaceae (log number/g)			
E. coli (log number/g)			
Staph. aureus (log number/g)			
Salmonella (log number/25g)	negative	ISO 6579:2006	0/25 g
Lyst. Monocytogenes (log number/g)			
Bacillus cereus (log number/g)			
Lactobacillus (log number/g)			
Moulds (log number/g)	< 10	ISO 7954:1999	cfu/g
Yeast moulds (log number/g)	< 10	ISO 7954:1999	cfu/g

na\* - not applicable only by reasonable suspicion

# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 6.0 NUTRITIONAL FACTS

Component	Value per 100 g
<b>Protein (g)</b>	5,3
<b>Digestible carbohydrates (g)</b>	73,3
- of which sugars (g)	47,2
- Starch (g)	
<b>Nutritional fibres (g)</b>	
<b>Fats (g)</b>	15,3
- of which saturated (g)	11,3
- of which trans fatty acids (g)	
- of which mono unsaturated (g)	
- of which poly unsaturated (g)	
- of which cholesterol (g)	
<b>Salt (g)</b>	0,24
<b>Sodium (mg) (Natrium)</b>	
<b>Calcium (mg)</b>	
<b>Potassium (mg) Kalium</b>	

<b>Energetic value (kJ)</b>	1923
<b>Energetic value (kcal)</b>	457

Vitamins and minerals	Quantity	Unit	% recommended daily value

<b>Method of determining nutrition facts</b>	
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**Remarks**

-  
-  
-

# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 7.0 PACKAGING DETAILS AND TRACEABILITY

### 7.1 Direct packaging

Description	+/- 120x2 rolled wafer in foil, in plastic sack and in a box
Weight per unit	900 g

Type of material	Weight (g)	Material specification
Individual cover foil (120 packs x 2 rolls)	34,8	PP-foil
Plastic bag (with 120 packs x 2 rolls)	15,4	Foill
Cardboard box (17x20x21,5 cm)	128	cardboard
Total tare	178,20	

### 7.2 Transport packaging = direct packaging

Description		
Size	Length	
	Width	
	Height	
Weight total packaging (kg)		

### 7.3 Palletisation

	units	Used material
Pallet type	EUR	wood
Pallet size (cm)	80x120 cm	
Layers	6	
Cartons per layer	25	
Wrapping	150 carton / EUR palet	
Sheets		
Cover on top		
Cover on corners		
Weight complete pallet (kg)	161,73	

# FO SPEC 114 BOUGHT-IN SPECIFICATION CONTINENTAL BAKERIES

## 7.4 Code for traceability

<b>Production code</b>	best before date: day-month-year (11-01-2020) (optional: time stamp)
<b>Code of traceability</b> (explain how to read code)	<b>lot code: YWWDS</b> Y= last digit of the year WW= number of the week D= day of the week S= shift (morning=1, noon=2, night=3) example: production day 04 <sup>nd</sup> May 2020 will read: lot code: 01911 (0=2020, 19=week, 1=day of the week, 1=morning shift)

## 8.0 Shelf life and storage instructions

<b>Chilled</b>	Temperature advice:	<b>Shelf life</b>	
<b>Room temperature</b>	Store away from heat and humidity. <25°C	<b>Shelf life</b>	12 month

Remarks:

## 9.0 Preparation and other product information


## 10.0 Legal information

<b>Maximum legal dosage</b>	
<b>Other</b>	

## 11.0 List of attachments

<b>Your own specification form</b>	no
<b>Flowchart production process</b>	yes
<b>Table of CCP and Point of Attentions (PvA)</b>	no
<b>Certificates like BRC, ISO, HACCP, IFS, Organic</b>	IFS
<b>Recent audit rapport BRC or IFS</b>	yes
<b>GMO statement (part of spec.)</b>	yes