

PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	2307080
Product name	MINI MIX SOFT SQUARE Mini mix soft square
Claims	Stonebaked
Physical condition	Frozen, Thaw & Serve
Brand	La Lorraine
EAN code	5410683370805
Sales unit	Carton
Pieces per sales unit	1 Carton = 75 Piece

INGREDIENTS

White roll (WHEAT flour, water, rapeseed oil, sugar, yeast, skimmed MILK powder, iodised salt (salt, potassium iodate), gluten (WHEAT), sourdough (WHEAT), maize starch, emulsifiers (mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate), fermented WHEAT flour, antioxidant (ascorbic acid), vegetable protein (pea), maltodextrine, dextrose), Wholemeal roll (WHEAT flour, water, whole WHEAT flour, rapeseed oil, sugar, SESAME SEEDS, yeast, skimmed MILK powder, iodised salt (salt, potassium iodate), brown linseed, poppy seeds, gluten (WHEAT), sourdough (WHEAT), maize starch, emulsifiers (mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate), fermented WHEAT flour, malt flour (WHEAT), antioxidant (ascorbic acid), vegetable protein (pea), maltodextrine, dextrose), Dark bread (WHEAT flour, water, rapeseed oil, sugar, OAT flakes, brown linseed, yeast, skimmed MILK powder, iodised salt (salt, potassium iodate), gluten (WHEAT), roasted malt flour (WHEAT), sourdough (WHEAT), maize starch, emulsifiers (mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate), fermented WHEAT flour, antioxidant (ascorbic acid), vegetable protein (pea), maltodextrine, dextrose).

May contain traces of: soya, nuts.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Length	Width	Height
1	40 g +/- 5 g	6,5 cm +/- 0,5 cm	6,5 cm +/- 0,5 cm	4 cm +/- 0,5 cm

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	9 month(s)		
	Time	Temperature	Comments

Defrosting	60 min	22 °C
Serving tips and suggestions	-	

AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (40 G)
Energy	1.385 kJ - 328 kcal	554 kJ - 131 kcal
Fat	6,7 g	2,7 g
of which saturates	1,2 g	0,5 g
Carbohydrate	55 g	22 g
of which sugars	5,2 g	2,1 g
Fibre	3,4 g	1,4 g
Protein	10 g	4,2 g
Salt	1,2 g	0,48 g

The nutritional values are calculated based on the values from the raw material specifications.

ALLERGENS

	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
<i>wheat</i>	+	
<i>rye</i>	-	+
<i>barley</i>	-	+
<i>oats</i>	+	
<i>spelt</i>	-	+
<i>kamut</i>	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	+
Milk and products thereof (including lactose)	+	
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof		
<i>almonds</i>	-	-
<i>hazelnuts</i>	-	+
<i>walnuts</i>	-	+
<i>cashews</i>	-	-
<i>pecan nuts</i>	-	-
<i>brazil nuts</i>	-	-
<i>pistachio nuts</i>	-	-

<i>macadamia nuts</i>	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	+	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

DIET INFORMATION

Suitable for vegetarian	Yes
Suitable for vegans	No
Halal Certified	No
Kosher Certified	No

*Suitable for vegetarian/vegan is based on the present ingredients and doesn't take possible cross-contamination into account.

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
plastic bag	LDPE 04	-	10 g	-	3	25

Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	corrugated cardboard PAP20	Miscellaneous	334 g	396 mm x 296 mm x 231 mm	1	75
label	paper PAP22	White	3 g	300 mm x 105 mm	1	-

Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
plastic bag	-	-	-	-
box	FSC MIX	99 %	100 %	0 %
label	FSC MIX	100 %	0 %	0 %

All our primary packaging in direct contact with food is in compliance with: REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004, COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 and COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011.

PALLET CONFIGURATION

Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	3,0 kg	Sales unit/layer	8
Gross weight Sales unit	3,3 kg	Layers/pallet	8
Total pallet height (pallet incl.)	200 cm	Sales unit/pallet	64

MICROBIOLOGY

	m	M	BBD (M)
Total aerobic mesophilic germ count	-	10.000 CFU/g	-
Yeasts	-	1.000 CFU/g	-
Moulds	-	1.000 CFU/g	-
Bacillus spp.	-	10.000 CFU/g	-

GMO-FREE DECLARATION

We declare that the products which we deliver do not contain genetically modified organisms and that they were not obtained from genetically modified crops. Our products comply with the rules (EG) 1829/2003 and (EG) 1830/2003, and because of that need no further labelling.

IONISING RADIATION

The product has not undergone any ionising treatment.

DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. Aspects such as raw material variations and availability can slightly affect the composition of the product. We reserve the right to make adjustments to the product and its specification as part of technological progress, product development, a change in the ingredients or in the legislation. The information is up to date and correct to the best of our knowledge.