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| **Product Specification**<br>Date: 2/07/2025 | **DOCUMENT NUMBER: SPE F648.4**<br>**Department: Frozen** |
|---|---|
| **PRODUCT** | Frozen Bun with potatoflakes |
| DESCRIPTION | Baked and frozen bun with potatoflakes |
| INGREDIENTS | Flour (**WHEAT** flour, **WHEAT** malt flour, enzymes, flour improver (E300)), water, 9,8% potato flakes (potatoes, emulsifier (E471), citric acid (E330), antioxidant (E223), stabilizer (E450)), liquid yeast, sugar, improver (vegetable oils (palm), sugar, **WHEAT** flour, emulsifier (E471, 472e), dextrose, antioxidant (E300), flavouring, colour (E160ai), enzymes), salt, 0,02% ground turmeric |
| | DECORATION: whole **EGG (**AND Black **SESAME)** |

**QUID regulation** YES x NO ☐
if yes, % product: 9,8% potatoflakes (potatoes, emulsifier (E471), citric acid (E330), conserveermiddel (E223)), 0,02% Tumeric

| **Dimentions** | | | **Range** | | |
|---|---|---|---|---|---|
| Weight | 80g | 75g | Weight | 77 - 83g | 72-78g |
| Diameter | 10,0 cm | 10,0 cm | Diameter | 9,5-10,5 cm | 9,5-10,5 cm |
| Height | 4,5cm | 4,5cm | Height | 4 – 5 cm | 4 – 5 cm |

| **NUTRITIONALVALUE per 100g** | | **MICROBIOLOGICAL ANALYSES** | |
|---|---|---|---|
| Energy (kJ) | 1200 | Total aerobic count | < 100 000/g |
| Energy (kcal) | 284 | Yeasts and molds | < 10 000/g |
| Fats (g) | 4,1 | Salmonella | not present in 25g |
| - of which saturated (g) | 1,79 | | |
| Carbohydrates (g) | 52,9 | | |
| - of which sugars (g) | 7,7 | | |
| Fibers (g) | 2,7 | | |
| Proteins (g) | 7,6 | | |
| Salt (g) | 1,28 | | |

| **ALLERGENS: see list** | **GMO: FREE** |
|---|---|

**GENERAL PHYSICAL AND CHEMICAL PURITY:**
Where applicable, metaldetection tests ferrous 3mm, non-ferrous 3,5mm and stainless steel 3.5mm
Cleaning and lubricants in accordance with Belgian and European legislation
See also allergens policy

| **STOCKAGE** | **BB** |
|---|---|
| Frozen max. -18°C | 12 months |