

8-4-2021

aa_bakeries
international

GENERAL INFORMATION

Supplier	AA Bakeries International
Product Code	A24074 (R022261)
Product Name	Vanilla Filled Profiterole / cream puff
Production country	EU

PICTURE(S)



PRODUCT DESCRIPTION

Form	
Net weight (g)	15 +/- 3
Length (cm)	
Height (cm)	3,8 +/- 0,5
Width (cm)	
Diameter (cm)	4,5 +/- 0,5

INGREDIENTS

	Weight (g)	(%) Approx
cream filling (cream MILK), water, sugar, starch (modified potato starch), skimmed MILK powder, vegetable fat (coconut), whey powder (MILK), emulsifier (E471), thickener (E407), stabilizer (E407, E466, E450iii), gelling-agent (E263), natural flavour), choux pastry (barn EGG, starch (maize), vegetable oil, dried glucose syrup, raising agent (E450i, E500ii), salt, emulsifier (E471))		
E = By EU approved additive		

NUTRITIONAL VALUES PER 100 gr

Energy (KJ):	1054	Carbohydrate (g):	22,1
Kcal	253		
Protein (g):	2,9	Carbohydrates sugars (g):	12,6
Fat (g):	17	Starch (g):	
Fat of which saturated (g)	8,7	Fibre (g):	0
Fat of which unsaturated (g)		Salt (g):	0,41
Fat cholesterol (g)		GMO	

MICROBIOLOGICAL VALUES

	Unit	TV- receiving	TV-Expiry date
Total plate count	CFU/g	<10.000	
E.coli:	CFU/g	<1.000	
Enterobac.	CFU/g	<100	
Salmonella:	CFU/g	absent in 25 gram	
Bacillus cereus:	CFU/g	<1.000	
Listeria monocytogenes:	CFU/g	absent in 25 gram	
Moulds:	CFU/g		
S Aureus:	CFU/g		

SHELF LIFE

Coldstore + 5°C:	2	days	
Freezer - 18°C:	18	months	from production

INNERCASE

Packed in:	Blue bag
Pieces per innercase	68
Innercases per outercase	2
EAN:	
Lenght (mm)	580
Height (mm)	220
Width (mm)	10
Nett Weight (Kg)	

OUTERCASE

Packed in:	Carton box
Pieces per outercase	2 x 68 pieces
EAN:	19341242000686
Lenght (mm)	392
Height (mm)	293
Width (mm)	115
Nett Weight (Kg)	1,8

PALLET CONFIGURATION

Cases per pallet	180
Nr of layers per pallet	18
Nr of cases per layer	10
Nr of pieces per pallet	24480
Height per pallet incl. pallet (cm)	225
Size pallet (cm)	222
Type of pallet	euro (100 x 120cm)
Net weight (Kg)	426

PACKAGING

All packaging material used is of good quality and foodgrade (y/n)

y

DEFROSTING INSTRUCTIONS

Defrost for approx. 3hours at a temperature of 7°C

ALBA-LIST

Number	Allergen	contain
1	gluten- containing cereals (e.g. wheat, rye, barley, spelt,	?
2	shellfish/crustaceans & –products	-
3	egg & -products	+
4	fisch & –products	-
5	peanuts & -products	-
6	soya & –products	?
7	milk & -products (incl. lactose)	+
8	nuts (e.g. walnuts, almonds) & –products	-
9	celery & -products	-
10	mustard & -products	-
11	sesame & -products	-
12	sulphur dioxide & sulfite > 10 mg/kg (10 ml/l)	-
13	lupine & –products	-
14	molluscs & –products	-
15	cocoa	?
16	corn/maize	+

x contain

- free from

? traces possible

Disclaimer

This product specification is based on the recipes of the samples. It might be necessary to change the specification for an actual production. Therefor no rights can be derived from this information.