

	<u>4. TECHNICAL</u> <u>SHEET</u>	Réf : 0003
	Code article : 0003 PAVE D'OPALE	Issue on :23/06/2020

PRODUCT NAME

Pavé d'Opale, precooked on sole, frozen, 430g.

INGREDIENTS

Traditional french wheat flour T65, water, liquid levain, salt, yeast.
Contains gluten.

PRODUCT CHARACTERISTICS

Lenght:	26-30cm
Precooked weight :	430-460g
Cooked weight :	400-430g

USING ADVICE

(*ATTENTION*: times and temperatures are indicative and may vary depending on the type of material used)

TIME TO THAWING : Time : 30min-45min Température : ambient
Check that the product is thawed through

COCKING : Time: 12 to 15 min Température : 200°C

CONSERVATION – STORAGE – DISTRIBUTION

STORAGE TEMPERATURE : -18°C (maxi -12°C)

OPTIMAL USED DEAD LINE :

12 months, from date of manufacture (*under the intended storage and use conditions*)

CONDITION OF CONSERVATION AFTER IMPLEMENTATION: 24 hours maximum before cooking, at a temperature of 3 ° C to 5 ° C.

NEVER REFROZE ANY FROZEN PRODUCT.

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LOGISTICAL DATA

LABELING

Gencode UVC Identification	To define Date of manufacture (DD / MM / YY), Best before (DD / MM / YY), batch number
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CARDBOARD		PALLET	
Pièces/carton	16	Pallet kind	EURO FORM (1200*800)
Commercial bag	No	Nb of boxes / couches	4
Inner bag	YES	Number of boxes / pallet	32
Carton weight	6.880kg	Nb of product / pallet	512
Dimensions (LxIxh)	590mmx390mmx250m	Weight / pallet	221Kg
		Pallet height	2.10m

PRODUCT PHOTO



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NUTRITIONAL VALUES

Results of physico-chemical / organoleptic tests

N ° Ech Lot | Date Fab. | DLC Test (method) Result (uncertainty) Unit Criterion (source)

2119204-01 | | Energy value (kJ)

(ST) 1054 kJ / 100g -

2119204-

01 | | Valeur énergétique (kcal)

(ST) 249 kcal/100g -

2119204-

01 | | Protein (N * 6.25)

(int according to Kjeldahl) (ST) 8.9 g / 100g

+/- 2g if <10%, +/- 20% if 10 to 40%, +/- 8g if

> 40% (if claim: + 4g or + 40% or + 16g and

- uncertainty) (Guide CE 12/2012)

2119204-01 |

| Assimilable carbohydrates (calculation)

(calculation) (ST) 49.5 g / 100g

+/- 2g if <10%, +/- 20% if 10 to 40%, +/- 8g if

> 40% (if claim: -4g or -40% or -16g and

+ uncertainty)

2119204-01 |

| Sugars (mono and disaccharides)

(int according to AOAC 997-08) (ST) 2.89 g / 100g

+/- 2g if <10%, +/- 20% if 10 to 40%, +/- 8g if

> 40% (if claim: -4g or -40% or -16g and

+ uncertainty) (Guide CE 12/2012)

2119204-01 |

| Total dietary fiber

(int according to AOAC 985-29) (ST) 3.03 g / 100g

+/- 2g if <10%, +/- 20% if 10 to 40%, +/- 8g if

> 40% (if claim: + 4g or + 40% or + 16g and

- uncertainty) (Guide CE 12/2012)

2119204-01

| Total fat

(int according to A 08/09/77) (ST) 1.0 g / 100g

+/- 1.5g if <10%, +/- 20% if 10 to 40%, +/- 8g if

> 40% (if claim: -3g or -40% or -16g and

+ uncertainty) (Guide CE 12/2012)

2119204-

01 | | Ashes

(int according to A 08/09/77) (ST) 1.6 g / 100g -

2119204-01 |

| Humidity

(int according to A. 09/08/77) (ST) 36.0 g / 100g -

2119204-01 |

| Sodium

(internal AAS) (ST) 0.499 g / 100g -

The Cofrac test section accreditation attests to the competence of the laboratory for the only tests covered by the accreditation and identified by the symbol *.

The conclusion is also covered by accreditation if all the essays in the report are accredited.

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MICROBIOLOGICAL CHARACTERISTICS

Microbiological test results

N ° Ech Lot | Date Fab. | DLC Test (method) Result (uncertainty) Unit Criterion (source)

2119204-

01 | | Presumptive Bacillus cereus

(NF EN ISO 7932) * <100 / g 100 (FCD 2021)

2119204-

01 | | Suspected coliforms 30 ° C

(NF V08-050) * <100 / g 10,000 (customer CDC)

2119204-

01 | | E. coli beta-glucuronidase +

(NF ISO 16649-2) * <10 / g 100 (customer CDC)

2119204-

01 | | Yeasts

(NF V08-059) <100 / g 1000 (customer CDC)

2119204-

01 | | Molds

(NF V08-059) <100 / g 1000 (customer CDC)

2119204-

01 | | Microorganisms 30 ° C

(XP V08-034) * detected <8,000, Ne 4,000 / g 300,000 (client CDC)

2119204-

01 | | Salmonella

(BRD 07 / 11-12 / 05) * not detected /

EXPECTED USE OF THE PRODUCTS

Instruction announced: Consumption after defrosting and cooking the products.

Erroneous or faulty uses:

- Failure to respect the storage temperature.
- Failure to respect the time / temperature pair for cooking.
- Non-compliance with the DLUO.
- Consumption by people allergic to wheat / wheat gluten / sesame / nuts, eggs or butter.

Population targeted by the product:

- All types of consumers, catering out of home included.
- No contraindication for immunocompromised people, pregnant women, the elderly or children.
- Not suitable for people on a specific diet (low sodium).
- Not suitable for people allergic to wheat, wheat gluten, sesame, nuts, eggs or butter.

PACKAGING, WRAPPING

Packaging in cardboard box with inner plastic bag of blue color not closed on the top. Bag characteristics: HDPE