

Preproved raisins pinwheel

Product information

Article Number

28394

Sales description

Deepfrozen danish pastry with butter, whirl filled with custard cream (17%) and sultanas (9%), ready-to-bake.

Dough (73,0%)

Filling (17,0%): with Custard cream

Filling (9,0%): with Sultanas

Decoration (1,0%): with Eggwash



List of ingredients

flour: WHEAT; water; butter (MILK) (16,5%); raisins; sugar; glucose-fructose syrup; EGG; yeast; modified starch; salt; LACTOSE (MILK); MILK proteins; cream powder (MILK); whey powder (MILK); skimmed MILK powder; colour: curcumin, carrot extract; stabiliser: E450, E516; thickener: E401; flavouring; flour treatment agent: ascorbic acid; enzymes.

Produced in a factory which uses soybeans, nuts and sesame seeds.

General information

| | |
|--------------|----------|
| Customs code | 19012000 |
| FKB code | I2 |
| Vegan | No |
| Vegetarian | Yes |

Product dimensions

| | |
|----------|-------|
| Weight | 100 g |
| Height | 25 mm |
| Diameter | 85 mm |

Additives

| | |
|------|------------------|
| E100 | curcumin |
| E300 | ascorbic acid |
| E401 | sodium alginate |
| E450 | diphosphates |
| E516 | calcium sulphate |

Microbiological information

| | |
|--------------------|----------|
| Enterobacteriaceae | <10000/g |
| Moulds | <1000/g |
| E.Coli | <10/g |
| Staph.aureus | <100/g |
| Salmonella | 0/25g |
| Bacillus cereus | <100/g |

Preproved raisins pinwheel

Nutritional information

| Parameter | per 100 g | RI (1) | per portion* | RI (2) |
|--------------|-----------|--------|--------------|--------|
| Energy | 318 kcal | | 318 kcal | 16 % |
| Energy | 1.334 kJ | | 1.334 kJ | |
| Fat | 15 g | | 15 g | 21 % |
| Saturates | 9,5 g | | 9,5 g | 48 % |
| Carbohydrate | 39 g | | 39 g | 14 % |
| Sugars | 13 g | | 13 g | 15 % |
| Protein | 6,4 g | | 6,4 g | 13 % |
| Salt | 0,78 g | | 0,78 g | 13 % |

* 1 portion = 100 g

Allergen information

| | |
|---|-----|
| Cereals containing gluten and products thereof | Yes |
| Crustaceans and products thereof | No |
| Eggs and products thereof | Yes |
| Fish and products thereof | No |
| Groundnuts and products thereof | No |
| Soybeans and products thereof | No |
| Milk and products thereof | Yes |
| Nuts and products thereof | No |
| Celery and products thereof | No |
| Mustard and products thereof | No |
| Sesame seeds and products thereof | No |
| Sulphur dioxid and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂) | No |
| Lupin and products thereof | No |
| Molluscs and products thereof | No |

Produced in a factory which uses soybeans, nuts and sesame seeds.

Preproved raisins pinwheel

Packaging information

Packaging details

Inner Packaging

double folded film (plastic PE)

Outer Packaging

box (corrugated board)

tape (plastic PP)

Label (paper)

Pieces / box 60

box

| | |
|-----------------------------|-----------------------|
| EAN | 13461182301783 |
| net weight | 6 kg |
| length x width x height (m) | 0,396 x 0,296 x 0,252 |

CU

| | |
|------------|---------------|
| EAN | 3461182301786 |
| net weight | 100 g |

Palletisation

Palletisation Packaging

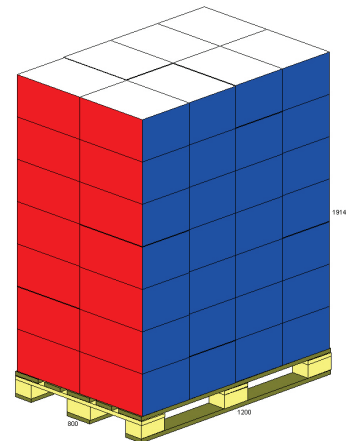
Europallet (wood)

partition, cover/bottom plate (paper)

stretchfilm (plastic PE)

Label (plastic PE)

| | |
|-----------------------------|-----------------------|
| Number box / layer | 8 |
| Number layer / pallet | 7 |
| Number box / pallet | 56 |
| Total net weight pallet | 336 kg |
| Total gross weight pallet | 383 kg |
| length x width x height (m) | 1,200 x 0,800 x 1,909 |



Preproved raisins pinwheel

Handling information

Storage conditions

| | |
|---------------------|------------|
| Shelf life | 9 Months |
| Storage temperature | max. -18°C |

Instructions for use

Defrosting time (min.):30.
Baking time (conventional oven)/defrosted (min.) :20-25.
Baking temperature (conventional oven) (°C) :200-220.
Baking time (convection oven)/defrosted (min.) :20-25.
Baking temperature (convection oven) (°C) :170-190.
Info :Bake preferably in a pre-heated oven with steam or spray with water. Close the damper during the first 15 minutes.
DO NOT REFREEZE AFTER DEFROSTING.

General information

Certificates

BRC
Permission 3110/00/0006
IFS

GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO

Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.
All values mentioned in this document, are average values, based on calculated data.
Pictures are indicative of the products but may be subject to slight deviations from the actual products.
Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

Abbreviations

- (1) Daily reference intakes Vitamins
- (2) Reference intake of an average adult (8400 kJ/2000 kcal)