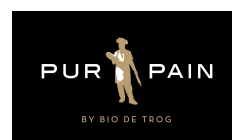




TECHNICAL SHEET



GENERAL

Item number	EP0889
Description	Organic baguette grains
Product Type	bake off
Organic Product	Yes
Description Product	Organic authentic baguette. Made with homemade sourdough, malt, sunflower seed, linseed in the dough. With a very rich grain topping. Organic baguette based on wheat, sourdough and malt.



SHELF LIFE AND STORAGE CONDITIONS

Shelf Life after Production	50 Day(s)
Shelf Life after Opening	1 Day(s)
Keep dry and away from heat, maximum at 20°C.	

PHYSICAL CHARACTERISTICS

Appearance	dark in colour with cereal topping
Flavour	roasted malt, multigrain, sourdough
Smell	natural bread scent, roasted malt, aromatic
Weight (kg)	0,220
Length (cm)	33
Width (cm)	7
Height (cm)	4

Due to the artisanal character of our products, measurements may vary by up to 10%.

MICROBIOLOGICAL PROPERTIES (maximum cfu / g unless stated otherwise)

Standards	Min.	Max.	Method
Total viable aerobic count	<10.000	<500.000	ISO 4833-2/Wasp
Yeasts	<100	<5.000	ISO 21527-1
Moulds	<100	<5.000	ISO 21527-1
E. coli	<10	<10	AFNOR BRD 07/1-07/93
Staphylococcus aureus	<10	<100	ISO 6888-2
Salmonella	afw/abs / 25g	afw/abs / 25g	AFNOR EGS 38/01-03/15
Listeria monocytogenes	afw/abs / 25g	afw/abs / 25g	AFNOR BRD 07/4-09/98

PREPARATION ADVICE

Take the product out of the packaging a few minutes before use. Bake for 7-8 minutes in a preheated oven at 200°C. Let it cool before consuming.

During baking, pay attention not to bake the bread too dark-brown.

METAL DETECTION

Ferro (mm)	2
Non-Ferro (mm)	3
Inox (mm)	4

PACKAGING

Packaging Type	Packaged in a protective atmosphere
EAN-Code CU	5420019843057
EAN-Code SU	15420019843054
Quantity Pieces/CU	1
Net Weight/CU (kg)	0,22
Gross Weight/CU (kg)	0,23
Quantity CU/SU	10
Quantity Pieces/SU	10
Box Type	Brown PP box, small
Net Weight/SU (kg)	2,2
Gross Weight/SU (kg)	2,6
Quantity SU/Palet	56
Quantity Pieces/Palet	560
Palet Type	Wooden euro pallet
Net Weight/Palet (kg)	123,2
Gross Weight/Palet (kg)	180,2

ALLERGEN (EU 1169/2011)

gluten	+	almonds	?
wheat	+	hazelnuts	?
rye	+	walnuts	?
oat	+	cashews	-
barley	+	pecan nuts	-
kamut	?	Brazil nuts	-
spelt	+	pistachio nuts	-
shellfish	-	macadamia nuts	-
egg	?	celery	-
fish	-	sesame	+
peanuts	-	sulfite	-
soy	+	molluscs	-
milk	?	lupine	-
nuts	?	mustard	-

- + = The product contains the mentioned substance (as an ingredient)
 - = The product is free of the mentioned substance (in accordance with the recipe)
 ? = May contain traces of the substance

Our products

- do not require a GMO declaration.
- are GMO-free according to European legislation in force.
- are not treated using ionizing radiation.
- comply with the European legislation 1881/2006 relating to mycotoxins.

Allergens Information

This product contains gluten, wheat, rye, oat, barley, spelt, soy, sesame

NUTRITIONAL VALUES (g / 100 g unless stated otherwise)

Energy (kJ)	1.182
Energy (kcal)	281
Fat	7,4
Of which saturated fatty acids	0,8
Carbohydrate	41
Of Which Sugars	1,1
Fiber	5,1
Protein	10
Salt	0,95

PRODUCT CLASSIFICATION

Raising Agent	yeast and sourdough
Product Type	baguettes

INGREDIENTS

multicereal mix* (42,8%) (WHEAT*, OAT flakes*, SPELT flour*, OAT*, millet*, RYE*), water, homemade WHEAT sourdough* (WHEAT flour*, water), sunflower seeds*, linseed*, roasted malted BARLEY flour*, SOYA*, corn*, SESAME seeds*, iodated salt, buckwheat*, WHEAT flour*, BARLEY malt flour*, yeast, rice semolina*, anti-oxidant (ascorbic acid), enzymes

(* origin from organic farming).

For approval:

We ask you to send us your approval for this specification within the next 2 weeks. If we do not receive the confirmation within this period, we will conclude that you agree with it.