Product specification

Article data

Article number

2314



Article name

Multigrain Baguette Roll

Legal name

multigrain roll

Manufacturing degree

pre-baked, frozen

Baking instructions

Put the frozen rolls on a baking sheet and bake in the oven with steam for approx. 10-12 minutes at 180-200°C.

Logistic data

Customs tarif number	Frozen weight in g (approx.)	Baking weight in g (approx.)
19059030	60	55

Country of origin	Storage at least °C	Best before in days
Germany	-18	365

Wrapping material	Guaranteed remaining life in days
corrugated cardboard box with PE bag	180

Sub packaging	EAN-Code bag

Carton

Pieces per carton	EAN-Code box
70	4024582023147

Length in cm	Width in cm	Height in cm
59,3	39,1	17,1

Gross in kg	Net in kg
4,76	4,20

Pallet

Pieces per pallet
2.800

Cartons per pallet	Cartons per layer
40	4

Length in cm	Width in cm	Height in cm
120,0	80,0	186,0

Gross in kg	Net in kg
216,00	168,00

Packaging

Single bag weight in kg	Empty cardboard weight in kg	Miscellaneous in kg
0,045	0,515	

Total bag weight in kg	Miscellaneous in kg	Miscellaneous in kg
0,045		

Labelling and confirmation

Labelling concerning GMOs
For the product is in accordance with Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed regulation (EC) no 1830/2003 of the European Parliament and of the Council of 22 September 2003 on the traceability and labelling of genetically modified organisms and the traceability of foodstuffs produced from genetically modified organisms and feed no labelling.

Food-legal confirmation
The product and its packaging is equivalent to the current and valid food regulations.

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Ingredients list

Ingredients

WHEAT FLOUR, water, OAT FLAKES, RYE FLOUR, yeast, linseed, salt, sunflower seeds, thickener (E412), WHEAT PROTEIN, MALTED WHEAT FLOUR, MALTED BARLEY FLOUR, emulsifier (E472e), RYE FLAKES, WHEAT BRAN, malt extract (BARLEY MALT, water)

May contain traces of

sesame

Additives according to LMIV

guar gum (E412), mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E472e)

Additives

Flavourings

Additional information

☐ Lactose free	☐ Contains iodized salt	☒ Vegetarian
☐ Gluten free	☐ Organic	☒ Vegan

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Dimensions and weights

Length in cm (approx.)	Frozen weight in g (approx.)
11,0-13,0	60
Width in cm (approx.)	Baked weight in g (approx.)
6,0-7,0	55
Height in cm (approx.)	
5,0-6,0	
Diameter (approx.) in cm	

Certificates

- ☐ Microbiologically investigated
- ☐ Halal certified
- ☐ Kosher certified

Nutritional Information

Contain on average per 100g

Energy value in kJ	Energy value in kcal
1.062	251
Fat in g	Thereof saturated fatty acids in g
2,4	0,30
Carbohydrates in g	Thereof sugar in g
46	3,2
Dietary fibre in g	Protein in g
4,8	9,0
Salt in g	
1,4	
Sodium in g	Trans fat [g/100g fat]
	<2

Article data

Article:	**Multigrain Baguette Roll**	Art-no.:	**2314**
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Alergenes

Use of ingredients with allergenic potential according to LMIV

No.	Name	Included in the product	can be included as possible cross contamination in the product	Indication of the substance of the content / comment
01	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, except: (a) wheat-based glucose syrups including dextrose [1] (b) wheat-based maltodextrins [1] (c) glucos syrups based on barley (d) cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages.	☒	☐	
02	Crustaceans and product thereof	☐	☐	
03	Eggs and products thereof	☐	☐	
04	Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or Isinglass used as fining agent in beer and wine	☐	☐	
05	Peanuts and products thereof	☐	☐	
06	Soybeans and products thereof, except: (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources	☐	☐	
07	Milk and products thereof (including lactose), except: (a) whey used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages (b) lactitol	☐	☐	

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Alergenes

Use of ingredients with allergenic potential according to LMIV

No.	Name	Included in the product	can be included as possible cross contamination in the product	Indication of the substance of the content / comment
08	Nuts i.e. almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoiesis (Wanenh.) K. Koch). Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof, except: (a) nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages.	☐	☐	
09	Celery and products thereof	☐	☐	
10	Mustard and products thereof	☐	☐	
11	Sesame seeds and products thereof	☐	☒	
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	☐	☐	
13	Lupines and products thereof	☐	☐	
14	Molluscs and products thereof	☐	☐	

(1) And products thereof, insofar as the process that they have undergone, the allergenicity assessed by the Authority for the relevant product from which they were obtained, probably not increased.

We would like to point out that our declaration only mentions those allergens that might occur in our production line. Any cross contamination of allergens within the baking and selling process has to be declared by the additional user. An individual declaration with regard to possible traces according to the point of use must be guaranteed by the final distributor.