

Cheesecake Donut

1 General information

Article number	819550
Designation in accordance with food stuff laws FIC	Deep-fried yeast pastry with cheesecake filling, coated with white fat-based coating and red fruit crumble, ready baked, deep-frozen
Country of production	France
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- ☒ New specification
☐ Replacement for specification of:

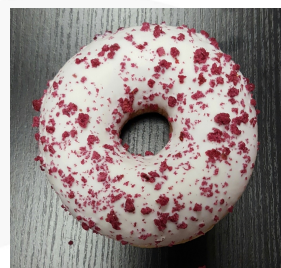
2 Label - Logo



3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

Convenience grade	
<input type="checkbox"/>	RD Product (raw dough/unproved)
<input type="checkbox"/>	PP Product (pre-proved)
<input type="checkbox"/>	PB Product (pre-baked)
<input checked="" type="checkbox"/>	TS Product (ready baked)
<input type="checkbox"/>	Other



Serving suggestion

Brief product description	Round deep-fried yeast pastry with a hole in the middle with cheesecake filling, surface coated with white fat-based coating, decorated with red fruit crumble, ready baked, deep-frozen, 48 pieces, each 68g
Intended use	Convenience product to thaw
Target group	Adults and children without any restriction

Physical features	Description - thawed product prepared according to thawing instructions (TS)
Appearance / consistency	Round deep-fried yeast pastry with a hole in the middle with cheesecake filling, surface coated with white fat-based coating decorated with red fruit crumble, soft crumb
Smell	Typical, of deep- fried yeast pastry, without any off-odour
Taste	Typical, of deep-fried yeast pastry and cheesecake, without any off-taste
Foreign bodies	None

There is an existing test schedule for the monitoring of these values:

☒ Yes ☐ No

3.2 Sales argument / advertising slogan

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3.3 Packaging data and dimensions

Pallet:	Cartons per pallet:	80
	Layers per pallet:	10
	Carton per layer:	8
	Pallet height incl. Euro-pallet [mm]:	1850
	Total gross weight of pallet [kg]:	approx. 311
Carton:	External dimensions L x W x H [mm]:	398 x 298 x 170
	Weight [g]:	260,0
	Material:	Cardboard
	Quantity per carton [each]:	48
	Net weight of carton contents [g]:	3264
Inner bag:	Dimensions [mm]:	151 x 380
	Weight per inner bag [g]:	28,0
	Material:	PEHD
	Quantity of inner bags per carton:	1
	Inner bag closed:	No
Separating layer:	Dimensions [mm]:	390 x 290
	Weight per separating layer [g]:	6,0
	Quantity of separating layers per carton:	3
	Material:	Parafin paper
Total packaging weight:	Carton + Inner bag + Separating layer [g]:	306

Labelling elements according to the requirements of the German foodstuff information regulation (LMIV), pre-packed foodstuff regulations (FPVO) and the regulation of deep-frozen foodstuffs (TLMV):

Carton:	<input checked="" type="checkbox"/> Product designation	<input checked="" type="checkbox"/> Batch No.
	<input checked="" type="checkbox"/> EAN 128 (4031078195509)	<input type="checkbox"/> EC control No.
	<input checked="" type="checkbox"/> Shelf life	<input type="checkbox"/> Country of origin
		<input type="checkbox"/> Others (if yes, what?):
Inner bag:	<input type="checkbox"/> Article number	<input type="checkbox"/> Batch No.
	<input checked="" type="checkbox"/> Shelf life	<input type="checkbox"/> Others (if yes, what?):
	<input type="checkbox"/> None	

3.4 Product handling

Transport and storage conditions:		-18°C Don` t refreeze once defrosted!	
Shelf-life from production date: (under correct storage conditions)		18 Months	
Recommendation of shelf life of the ready baked product:		24 hours	<input checked="" type="checkbox"/> at room temperature
		Remark: -	
Type of Date:		At -18 ° C best before: dd.mm.yyyy	
Thawing instruction:	Defrosting time	60 min	<input checked="" type="checkbox"/> at room temperature

4 Composition

4.1 List of ingredients (Information for declaration according to foodstuffs laws (FIC))

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
dough	wheat flour, water, palm oil, margarine (vegetable fat and oil (palm, rapeseed), water, lemon juice), sugar, yeast, salt, emulsifiers (mono- and diglycerides of fatty acids (vegetable), sodium stearoyl-2-lactylate (vegetable), mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (vegetable)), wheat gluten, raising agents (sodium carbonates, diphosphates), dextrose (wheat), stabiliser guar gum, sweet whey powder, lactose, flour treatment agent ascorbic acid, processing aid enzymes (amylases, cellulases, transglutaminases, xylanases)
cheesecake filling	30% cream cheese (cream cheese (salt)), water, glucose syrup (wheat), sugar, modified starch acetylated distarch adipate (maize), acid lactic acid, natural flavouring, emulsifier mono- and diglycerides of fatty acids (vegetable), preservative potassium sorbate, salt
white fat-based coating	sugar, vegetable fats (coconut, palm kernel), palm oil, emulsifier lecithin (sunflower), colouring titanium dioxide, flavouring (vanillin)
red fruit crumble	red fruits (black currants, strawberries, raspberries), sugar, wheat flour, sunflower oil

4.1.1 Further Ingredients

Ingredient	Contained Yes / No	If yes,
Rennet	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Microbial origin <input type="checkbox"/> Animal origin
Glutamates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Name: Quantity
Gelatin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Source
Flavour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Alcohol contained (e.g. as carrier) <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cinnamon / coumarin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Country of origin Type of cinnamon: Quantity of cinnamon per piece: Quantity of coumarin per piece:
Palm	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Is it from a sustainable palm oil-production? <input checked="" type="checkbox"/> Yes, method / certification: RSPO SG <input type="checkbox"/> No
Nanotechnology	Are raw materials or components made of nanotechnology used in the product? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Animal-based carriers	Are there used animal-based carriers (e.g. for flavourings)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Alcohol	Does the product contain alcohol or alcohol without obligation to declare? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If so, which percentage of vol.%?	

4.2 Additives and ancillary materials used

Class designation	Name	E-number	Status / biological source
acid	lactic acid	E270	
colouring	titanium dioxide	E171	
emulsifier	lecithin	E322	sunflower
emulsifier	mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	E472e	vegetable
emulsifier	mono- and diglycerides of fatty acids	E471	vegetable
emulsifier	mono- and diglycerides of fatty acids	E471	vegetable
emulsifier	sodium stearoyl-2-lactylate	E481	vegetable
flour treatment agent	ascorbic acid	E300	in the ready baked product technologically inactive
modified starch	acetylated distarch adipate	E1422	maize
preservative	potassium sorbate	E202	
processing aid	enzymes (amylases, cellulases, transglutaminases, xylanases)	-	in the ready baked product technologically inactive
raising agent	diphosphates	E450	
raising agent	sodium carbonates	E500	
stabiliser	guar gum	E412	

4.3 Declaration of ingredients (identical with the label)

Ingredients:
<p>WHEAT FLOUR, 22% cheesecake filling (30% CREAM CHEESE (further ingredient: table salt), water, glucose syrup, sugar, modified starch, acid lactic acid, natural flavour, emulsifier mono- and diglycerides of fatty acids, preservative potassium sorbate, table salt), water, palm oil, 8% white fat-based coating (sugar, vegetable fats (palm kernel, coconut), palm oil, emulsifier lecithin, colour titanium dioxide, flavour), 4% red fruit crumble (red fruits (black currant, strawberries, raspberries), sugar, WHEAT FLOUR, sunflower oil), margarine (palm fat, water, rapeseed oil, lemon juice), sugar, yeast, table salt, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate), WHEAT GLUTEN, raising agents (sodium carbonates, diphosphates), dextrose, stabiliser guar gum, SWEET WHEY POWDER, LACTOSE.</p> <p>The product may contain traces of egg, nuts.</p>

4.4 Declaration of additives and allergens subject to labelling requirements

(incl. allergens in seasoning mixtures and additives, and allergens possibly contained in the product unintentionally due to contamination).

Additives subject to labelling requirements in accordance with regulations for unpackaged foodstuffs:

Category (Product label designation)	Contained in the product		E-number
	Yes	No	
Colour	<input checked="" type="checkbox"/>	<input type="checkbox"/>	E171
Preservative	<input checked="" type="checkbox"/>	<input type="checkbox"/>	E202
Antioxidant	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavour enhancer	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Blackened (Olives with a concentration of ferrous gluconate (E579) or ferrous lactate (E585) have to be labeled)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Waxes (contained as surface treatment agent for fresh citrus fruits, melons, apples and pears (E901-E904, E912 or E914))	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Phosphate (only in meat products with additives E338-E341, E450-E452)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sweeteners	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains a source of phenylalanine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Presence of ingredients with allergenic potential

Category	Subject to labelling req. in accordance with		Contained in the product ³			Type, exact designation (e.g. wheat flour, whole milk etc.)
	Alba List* ¹	EU regulation* ²	?	Yes	No	
Cow milk, milk and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	cream cheese, lactose, sweet whey powder
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	cream cheese, lactose, sweet whey powder
Chicken's eggs, eggs and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Soya protein, soya beans, soya lecithin and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gluten, cereals containing gluten (i.e. wheat, rye, barley, spelt, oat, kamut or hybrid strains of the above) and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat gluten
Beef	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pork	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Chicken	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Shellfish and crustaceans and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize	X		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	acetylated distarch adipate
Cocoa	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Legumes	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts such as almonds, Queensland, hazelnuts, pecan, para, macadamia, cashew, walnuts, pistachio and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Peanuts and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Glutamate (E620 to E625)	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur (E220 to E228), sulphur dioxide and sulphites with a content exceeding 10mg/kg or 10 ml/l and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Carrots	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
*1	- Version 2011					
*2	- Regulation 2003/89/EG, regulation 2006/142/EG and regulation (EU) No. 1169/2011					
*3	- Please mark "?" if there is insufficient information available or if the article contains just traces of the pertinent substance. - Please mark "Yes" if the article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over) - Please mark "No" if the article is free from mentioned substance					

5 Quality assurance / HACCP

Is the product tested under a foreign body and / or metal detector?				<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is there an existing HACCP concept for the product				<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the production operation certified:	<input type="checkbox"/> ISO 9001	<input checked="" type="checkbox"/> BRC	<input checked="" type="checkbox"/> IFS	<input type="checkbox"/> Others: If so, which?	

6 Nutritional Information

In accordance with foodstuffs information regulation (LMIV) and German nutritional information regulations

Nutritional values per acc. to convenience grade		Nutritional values per acc. to TS product	
*Energy:		*Energy:	1521 kJ
*Energy:		*Energy:	362 kcal
*Fat:		*Fat:	18,0 g
of which	*saturates:	of which	*saturates:
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:		*Carbohydrate:	45,0 g
of which:	*sugars:	of which	*sugars:
	polyols:		polyols:
	starch:		starch:
Fibre:		Fibre:	1,7 g
*Protein:		*Protein:	5,0 g
*Salt:		*Salt:	0,8 g

*mandatory disclosures

☒ Values have been calculated:

Basis: Nutritional information acc. to the specification of the raw materials

☐ Values have been determined by analysis: Basis:

Is the product vegetarian / ovo-lacto-vegetarian?

☒ Yes ☐ No

No ingredients of animal origin except for milk, milk components, eggs, egg components, honey

Is the product ovo-vegetarian?

☐ Yes ☒ No

No ingredients of animal origin except for eggs, egg components, honey

Is the product lacto-vegetarian?

☒ Yes ☐ No

No ingredients of animal origin except for milk, milk components, honey

Is the product vegan?

☐ Yes ☒ No

No ingredients of animal origin

Is the product suitable for the following diets?

Halal - If so, please add the current certificate.

☐ Yes ☒ No

Kosher - If so, please add the current certificate.

☐ Yes ☒ No

7 Traceability

The traceability of the product is ensured by means of the following designation / identification:

☒ Article number ☒ Shelf life date ☐ Product code ☒ Batch number

The critical raw materials used can be identified by means of this designation / identification: ☒ Yes ☐ No

The raw materials and packaging materials used are specified ☒ Yes ☐ No ☐ Partly

8 Product-Parameter

8.1 Chemical and physical parameters

Generally the target values of the specification are minimum values for the average values (average value \geq target value). The designated tolerance values (upper limit value and lower limit value) refer to the single pieces and are valid for the complete scope of testing (piece \leq upper limit value resp. piece \geq lower limit value).

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	68	71	65
Height	mm	33	35	31
Diameter	mm	90	95	88

8.2 Microbiological parameters of pastries

Parameter	Unit	pastries deepfrozen (baked: PB and TS)	
		Target value	Upper limit value
Aerobic mesophilic colony count	cfu/g	100000	-
Coagulase positive staphylococcus	cfu/g	10	100
presumed Bacillus Cereus	cfu/g	100	1000
E. Coli	cfu/g	10	100
Mould	cfu/g	100	-
Salmonella	cfu / 25g	-	n.n.
Listeria monocytogenes	cfu / g	-	100

n. d. = "not detectable"

The microbiological values conform to the LFGB or the guidelines of the DGHM:

☒ Yes ☐ No

The micro-biological parameters are examined as required in the context of an inspection scheme:

☒ Yes ☐ No

Product specification

9 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the end product contain additives that have been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain any artificial trans fatty acids?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
If yes, does the product contain < 2g artificial trans fatty acids per 100g fat?	<input type="checkbox"/> Yes Quantity	<input type="checkbox"/> No

10 Confirmation

The supplier/manufacturer of the product hereby confirms that the delivered product (all raw materials and packing materials included) conforms to the EU regulation and to the requirements of German foodstuffs laws (laws, regulations, guidelines and rules) in their current valid version.

The supplier/manufacturer confirms hereby that the delivered product does not contain or consist of genetically modified organisms (GMO) and that the product does not contain any ingredients made of GVO (according to regulation (EG) 1829/2003 and (EG) number 1830/2003). Accidental and technologically inevitable contaminations with genetically modified organisms up to a limit of 0.9% related to the respective ingredient are excluded. Appropriate confirmations provided by the suppliers are available.

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State: 08.03.2018