

TECHNICAL DATA SHEET

Reference: 80640
Product name: DOT MIX BOX

EAN Box Code: 8424465806403

TYPE OF PRODUCT

Deep frozen pastry

INGREDIENTS

Common dough for all references: WHEAT flour, water, vegetable fat (palm), vegetable oil (sunflower), dextrose, yeast, SOYA flour, MILK whey powder, raising agents (E450, E500), salt, emulsifiers (E471, E481), skimmed MILK powder, EGG powder, colour (E160a) and flavouring. Dot Tutti Choc: Coating 14%: Sugar, vegetable fat (coconut and palmkernel), defatted cocoa powder 1,2%, MILK powder, flavourings and emulsifier (E322(SOYA)). Topping 5,5%: Sugar, glucose syrup, vegetable fat (palm), natural colours and emulsifier (E472c). Konfetti dot: Coating 16%: Sugar, vegetable fat (coconut and palmkernel), MILK whey powder, LACTOSE, starch and emulsifier (E322(SOYA)). Topping 5,4%: Sugar, glucose syrup, vegetable fat (palm), natural colours and emulsifier (E472c). Choc Sprinkled dots: Coating 14%: Sugar, vegetable fat (coconut and palmkernel), defatted cocoa powder 1,2%, MILK powder, flavourings and emulsifier (E322(SOYA)). Topping 5,5%: Sugar, cocoa butter 0,9%, MILK powder, cocoa paste 0,7 % and flavouring. Pinky Dot: Coating 18%: Sugar, vegetable fat (palm and palmkernel), skimmed MILK powder, colour (E162), emulsifier (E322(sunflower)) and flavouring. Topping 8,3%: Sugar, vegetable fat (palm), glucose syrup and emulsifier (E322(SOYA)). Lemon Dots: Coating 15%: Sugar, vegetable fat (coconut and palmkernel), MILK whey powder, LACTOSE, starch and emulsifier (E322(SOYA)). Topping 7%: Sugar, vegetable fat (palm), colour (E161b) and flavouring.

Best consumed before: 365 days

PRODUCT CHARACTERISTICS

Frozen product	med	min	max	med	min	max	med	min	max	med	min	max	med	min	max
weight (g)	55	48	62	55	47.5	62.5	56	48.5	63.5	57	50	64	60	52.5	67.5
length or diameter (mm)	95	88	102	95.5	88	103	95.5	88	103	93	86	100	95.5	88	103
width (mm)															
height (mm)	34	30	38	34.5	30	39	35.5	31	40	35	31	39	34.5	30	39
Baked product	med	min	max	med	min	max	med	min	max	med	min	max	med	min	max
Approx. weight (g)															

Average nutritional information per 100g

Energy	1,789			1,790			2,083			1,765			1,758		
	429			430			498			423			421		
Fat	27.12			27.82			35.7			25.55			24.02		
of which:															
-- saturates	14.12			10.14			17.6			13.07			12.77		
-- monounsaturates	8			8.05			13.2			7.76			7.2		
-- polyunsaturates	4.22			4.26			4.6			4.16			3.32		
Carbohydrates	37.67			36.03			38.2			40.25			42.89		
of which:															
Sugars	14.25			7.34			23.4			17.51			19.83		
Fibre	1.9			1.99			1.2			1.54			1.6		
Protein	7.65			7.78			5.4			7.24			7.5		
Salt	12.85			12.58			10			12.82			13.95		
Omega-3 fatty acids															

* Average nutritional values per 100g of the ready-to-eat product following the preparation instructions.

Importé et distribué par



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MICROBIOlogICAL CRITERIA	n	c	m	M
- Mesophilic aerobic total	1		10e4 ufc/g	
- Enterobacteria				
- Escherichia coli	1		10 ufc/g	
- Staphylococcus aureus	1		10 ufc/g	
- Salmonella/Shigella	1		Ausencia/25g	
- Moulds				
- Yeasts				
- Sulphite-reducing clostridium				
- Listeria Monocytogenes	5		Ausencia/25g	
- Bacillus Cereus				
- Coliforms	1		10e2 ufc/g	
- Anaerobics				

FOOD ALLERGENS

Allergens	As an ingredient	Possible cross contamination
Cereals that contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and derived products)	X	
Crustacean shellfish and products thereof		
Eggs and products thereof	X	
Fish and products thereof		
Peanuts and products thereof		
Soya and products thereof	X	
Milk and products thereof (including lactose)	X	
Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and products thereof		T
Celery and products derived thereof		
Mustard and products derived thereof		
Sesame seeds and products derived thereof		
Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as SO ₂		
Lupins and products derived thereof		
Molluscs and products derived thereof		

PACKING AND PACKAGING

	BAG	SEAL	LABEL	CARTON	Otros	Otros
Material	POLIOLEF	PP	SAT+ADH		KM CS	
Inside dimensions (mm)				395x295x215	370x284x38	
Outside dimensions (mm)	0x0x0	50x132x0	80x290x0	400x300x224	385x287x41	0x0x0
Thickness (mm)					2,67	
Colour	2	2	1	1	9	1
Design	Anónimo	Anónimo	Anónimo	Anónimo	DOTS	Europastry
Approx. weight (g)		4,00	2,39	312,00	91,00	
Recyclable (+/-)	+	+	-	+	+	+

- | | | | | | |
|----------|-------------|----------------|-----------|---------------|--------|
| 1. white | 6. blue | 2. transparent | 3. yellow | 4. orange | 5. red |
| 7. green | 8. metallic | 9. brown | 10. pink | 11. anonymous | |



	Units	Net weight (kg)	Gross weight (kg)
CARTON	5	3.1	3.92

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PALLET CONFIGURATION

	Cartons/Layer	Layers	Total cartons	Weight (kg)	Height (m)	PALLET
CARTON	8	7	56	245	1.72	Euro. 800x1200mm

STORAGE CONDITIONS

Store: at a temperature of -18 °C
Do not refreeze after thawing.

INSTRUCTIONS FOR PREPARATION

Thaw: 20 - 25 minutes at room temperature

Proof at: -- °C fermentation temperature
fermentation time

Bake at: cooking temperature
cooking time

Baking and thawing times are intended for guidance and are dependant upon the conditions and temperature in your premises.

Remarks: Defrost at ambient for 20-25 minutes.

ORGANOLEPTIC CHARACTERISTICS OF THE FINISHED PRODUCT

Colour:
Smell:
Taste:
Appearance:

APPLICABLE REGULATIONS

In accordance with the applicable legislation
This product is NOT of Genetically Modified Origin (GMO), in accordance with the European Directive EC/2003/1830 and EC/2003/1829.

PHOTOGRAPH OF THE BAKED PRODUCT

COMMUNICATION LOGOS



Any printed copy may be out of date.