

TECHNISCHE FICHE

Bedrijf	Eurofresh NV.		
Adres	Dorpsstraat 14	Contactpersoon	Robbie Wils
Postcode & Plaats	3950 Bocholt (BE)	Telefoonnummer	003289469380

Artikelnummer	73499
EAN	4260167243618
Benaming	Flammkuchen Bodem Rustique Diepvries
Verpakking	Sealverpakking met 4 stuks

Nutrition facts	100 g
Energy value	1074 kJ/254kcal
Fatt	2.6 g
Thereof saturated fatty acids	0.3 g
Carbohydrates	49 g
Thereof sugar	0.7 g
Total protein	7.4 g
Salt	1,3 g

Ingredients: WHEAT FLOUR, water, rape oil, table salt.

The bases are packed in an inert gas atmosphere.

Product size/each	Irregular form appx. 25.5x16cm
Tolerance product size	±3%
Weight per each	100 g
Gross weight	9.6kg + 0.66kg; 10.26kg
Content per package	4 each
Content per carton	24x4 / 96each
Size packaging	42x34x12.5cm
Weight packaging	325g karton, 336g folie
Packaging/pallet	60 industry pack cardboard (brown)
Cartons per layer / Layers per pallet	6/10
Outer case (including pallet)	1200x800x1400mm
Material outer packaging	Industry pack cardboard (brown)
Material inner packaging	Transparant PE-Foil (individueel packaged)
Transport requirements and storage conditions	-18°C
Features	Product discription
Appearance /color, unbaked	Thin Flammkuchen-base
Smell/scent	Generic, like Flammkuchen-base, no foreign smell
Foreign objects	None

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Appearance /consistence, baked	Crunchy, yellow - gold, crispy thin base, individually topped
Smell /scent	Generic, like Flammkuchen (Baguette like), no foreign smell
Taste	Generic, like Flammkuchen (Baguette like), no foreign taste
Foreign objects	None

Preparation: Remove foil and paper. Coat the thinly rolled base evenly up to 0.5 cm to the edge with 50 g spiced or sweetend creme (creme fraîche, sour cream) and add the desired topping. Flammkuchen, depending on the toppings used, can be enjoyed in different tastes, might that be sweet, piquant etc. For example, with salmon and leek - with gorgonzola cheese and spinach - with soft cheese (feta), pepperonis and paprika - with mushrooms, bacon and herbs of the Provence - with apple cubes, cinnamon sugar.

Baking instructions: For best results, use a special pre-heated Pizza or Flammkuchen oven. The Flammkuchen should be baked (without paper/foil) 4 - 6 minutes at 250 – 300°C directly on a fireclay brick. Alternatively: In a pre-heated convection oven (reduce fan) at 250°C upper and lower heat on a baking plate or a coated baking sheet for 5 – 7 minutes.

Shelf life: 365 days at -18°C (from date of manufacture) with a residual term on minimum 180 days. Do not refreeze after thawing! Thaw completely before removing.

GMO (Genetically modified organisms)

This item does not require declaration according to Regulation (EC) No. 1830/2003 of the European Parliament and council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms.

Microbiological examination-

Escherichia coli /g	100
Coagulase positive staphylococci /g	100
Presumptive Bacillus cereus /g	100
Molds /g	10 000
Listeria monocytogenes (quantitative) /25g	niet detecteerbaar
Salmonella / 25g	niet detecteerbaar

Required labeling of ingredients with allergenic potential

Allergens	Allergens
Gluten	Gluten

Use of ingredients according to ALBA list						
Actively added to the delivered product						*Cross-contamination - Indication of the ingredient
1	Cow's milk protein	X	NO		YES	
2	Lactose	X	NO		YES	
3	Hen's egg	X	NO		YES	
4	Soy protein	X	NO		YES	
5	Soybean oil	X	NO		YES	
6	Gluten		NO	X	YES	
7	Wheat		NO	X	YES	
8	Roggen	X	NO		YES	
9	Rind	X	NO		YES	
10	Pig	X	NO		YES	
11	Huhn	X	NO		YES	
12	Fish	X	NO		YES	
13	Shellfish and crustaceans	X	NO		YES	
14	But	X	NO		YES	
15	Cocoa	X	NO		YES	
16	Yeast	X	NO		YES	
17	Pulses	X	NO		YES	
18	Nüsse	X	NO		YES	
19	nut oil	X	NO		YES	
20	Peanut	X	NO		YES	
21	Peanut oil	X	NO		YES	
22	Sesam	X	NO		YES	
23	Sesame oil	X	NO		YES	
24	Glutamate	X	NO		YES	
25	Sulphite (E220 to E228)	X	NO		YES	
26	Benzoic acid and PHB (E210 to E219)	X	NO		YES	
27	AZO dyes	X	NO		YES	
28	Tartrazine (E102)	X	NO		YES	
29	Cinnamon	X	NO		YES	
30	Vanillin	X	NO		YES	
31	Korriander	X	NO		YES	
32	Celery	X	NO		YES	
33	Umbelliferae	X	NO		YES	
34	Carrot	X	NO		YES	
35	Lupine	X	NO		YES	
36	Mustard	X	NO		YES	

*** Opmerking over kruisbesmetting: Gebruikt tijdens gebruik, mogelijk aanwezig in sporen.**