

SOCIETE INTERDIS SNC / HAUST BV - CONTINENTAL BAKERIES / Pain d'épice 470 g PPB			
Version: 5	Status: Signed	Status change date: 11/16/2017 18:01	Preview creation date: 03/25/2021 12:07
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D : Allergens List

List of the Allergens identified in the recipe:Pain d'épice 470g

Allergens	Declaration	In	Pack copy
Almond (Amygdalus communis L.)	Present Unintentionally		
Wheat or hybridized strains and products thereof	Present	Malted wheat flour (rework) (Present)	
Rye or hybridized strains and products thereof	Present	rye flour (Present)	

The value in the "Declaration" column also appears in the "Allergens" tab for the raw material.

Attachments - Special Ingredients

Attachment	Type of contents	Date attachment inserted	User
Page15 du CDC-allergenes non intentionnels.- pdf	Others [Specification]	8/5/2014	Hans Honcoop

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E : Recipes

E.1 : Raw Materials Composition Table

% organic in the recipe: 0%

Raw Materials Composition Table: Pain d'épice 470g														
Name Typographies used: <u>Recipe</u> , Summary, Raw Material, <u>Composite Raw Material</u> , Component	No. of specification = Internal Code	State / Source / Species / Variety	Information upstream RM (6)	Supplier(s)	% while used in used in the recipe	Quantity on use Included	% in the level hierarchical greater	% after process mation	Quantity after process mation	Organic (1)	GMO (2)	IGMO (3)	I (4)	A (5)
Pain d'épice 470g	70087				100									
% of recycled product authorized:10%														
glucose- fructose syrup	0011	liquid / Vegetable / wheat /	Man:EU Orig:EU	syral	45.47		45.47	38.34		N/S	No	No	No	No
rye flour	0003	powder / Vegetable / rye /	Man:EU Orig:EU	Meneba	37.76		37.76	34.41		N/S	No	No	No	Yes
water		liquid / Mineral / /	Man:NETHERLANDS Orig:NETHERLANDS	City water supply	14.14		14.14	25		N/S	No	No	No	No
caramel	0053	liquid / Vegetable / /	Man:EU Orig:EU	Strik	0.62		0.62	0.49		N/S	No	No	No	No
huile de colza		liquid / Vegetable / colza /	Man:EU Orig:EU	Oliehoorn	0.23		0.23	0.25		N/S	No	No	No	No
Raising agents: Sodium hydrogen carbonate (E500ii)	0072	powder / Mineral / /	Man:EU Orig:EU	Brenntag	0.41		0.41	0.12		N/S	No	No	No	No
Raising agents: disodium diphosphate (E450i)	0385	powder / Mineral / /	Man:EU Orig:EU	Brenntag	0.17		0.17	0.18		N/S	No	No	No	No
salt	0124	powder / Mineral / /	Man:EU Orig:EU	Frisia	0.24		0.24	0.25		N/S	No	No	No	No
flavouring	0683	liquid / Synthetic / /	Man:EU Orig:EU	Buteressence	0.1		0.1	0.09		N/S	No	No	No	No
triacehine E1518 (E1518)		liquid / N/S / /			0.0729		72.9			N/S	No	No	No	No
flavouring		liquid / N/S / /			0.0271		27.1			N/S	No	No	No	No
Preservative: sorbic acid (E200)		powder / N/S / /	Man:EU Orig:EU	Brenntag	0.09		0.09	0.1		N/S	No	No	No	No

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E.1 : Raw Materials Composition Table

Raw Materials Composition Table: Pain d'épice 470g

Name Typographies used: <u>Recipe</u> , Summary, Raw Material, <u>Composite Raw Material</u> , Component	No. of specification = - Internal Code	State / Source / Species / Variety	Information upstream RM (6)	Supplier(s)	% while used in used in the recipe	Quantity on use Included	% in the level hierarchical greater	% after process mation	Quantity after process mation	Organic (1)	GMO (2)	IGMO (3)	I (4)	A (5)
<u>épices (rework)</u>		powder / Vegetable / /	Man:EU Orig:Europe - Africa - Asia - North America - Central America - South America	Arva Polak	0.05		0.05	0.05		N/S	No	No	No	No
<i>Cinnamon</i>		/ Vegetable / /			0.0275 min0.0375 max		55 min75 max			N/S	No	No	No	No
<i>clove</i>		/ N/S / /			0.005 min0.01 max		10 min20 max			N/S	No	No	No	No
<i>nutmeg</i>		/ Vegetable / /			0.003 max		6 max			N/S	No	No	No	No
<i>ginger</i>		/ Vegetable / /			0.003 max		6 max			N/S	No	No	No	No
<i>coriander</i>		/ Vegetable / /			0.003 max		6 max			N/S	No	No	No	No
<i>Quatre épices ou Piment de la Jamaïque</i>		/ Vegetable / /			0.003 max		6 max			N/S	No	No	No	No
<i>mace</i>		/ Vegetable / /			0.003 max		6 max			N/S	No	No	No	No
<i>cardamom</i>		/ Vegetable / /			0.003 max		6 max			N/S	No	No	No	No
<u>moulding agent</u>		liquid / Vegetable / /	Man:EU Orig:EU	Dubor	0.25		0.25	0.2		N/S	No	No	No	No
<i>Anti-caking agents: Carnaubawax (E903)</i>		liquide / Vegetable / /			0.00025		0.1			N/S	No	No	No	No
<i>Emulsifiers: sunflower lecithin (E322)</i>		liquide / Vegetable / sunflower /			2.5E-05 min - 0.0002 - 0.00025 max		0.01 min - 0.08 - 0.1 max			N/S	No	No	No	No
<u>sugar (rework)</u>		solid / Vegetable / /	Man:BELGIUM Orig:EU	Belgosuc	0.31		0.31			N/S	No	No	No	No
<i>Sugar</i>		solid / Vegetable / beet /			0.3038		98	0.3		N/S	No	No	No	No

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E : Recipes

E.1 : Raw Materials Composition Table

Raw Materials Composition Table: Pain d'épice 470g

Name Typographies used: <u>Recipe</u> , <u>Summary</u> , Raw Material, <u>Composite Raw Material</u> , Component	No. of specification =- Internal Code	State / Source / Species / Variety	Information upstream RM (6)	Supplier(s)	% while used in used in the recipe	Quantity on use Included	% in the level hierarchical greater	% after process mation	Quantity after process mation	Organic (1)	GMO (2)	IGMO (3)	I (4)	A (5)
<i>Invert sugar syrup</i>		liquid / Vegetable / beet /			0.00465 min - 0.0062 - 0.00775 max		1.5 min - 2 - 2.5 max	0.02		N/S	No	No	No	No
<i>Caramel (EColorant E150a)</i>		liquid / Vegetable / /			0.0031 max		1 max	41		N/S	No	No	No	No
Malted wheat flour (rework)		solid / N/S / wheat /	Man:GERMANY Orig:GERMANY	Muhlenchemie	0.16		0.16	0.03		N/S	No	No	No	Yes
Recipe Total					100 %									
(1) Organic = Organic product. (2) GMO = Raw Material or Component with GMO or GMO risk. (3) IGMO = Raw Material or Component potentially originating from GMO. (4) I = Irradiated. (5) A = Allergens. Content of the columns: N/S = not specified - N/A = not applicable - Y = Yes - N = No (6) Manufacturing: Countries / Zones of the production sites for the supplier of the raw material or compound – Origin: Countries / zones of origin of the raw material – Prohibited: Forbidden countries / zones of origin of the raw material														

Comment(s) - Pain d'épice 470g:

(rework) = coming from recycled product

rework is only used when composed of the same ingredients/ compounds (% of each compound can be slightly different - order for declaration will be the same)

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E : Recipes

E.2 : Synthèse des ingrédients

Raw materials included in the recipe: Pain d'épice 470g

Legal name of the raw material or component	% used in the recipe
glucose- fructose syrup	45.47
rye flour	37.76
water	14.14
caramel	0.62
Sodium hydrogen carbonate	0.41
sugar (rework)	0.31
--- Sugar	0.3038
moulding agent	0.25
salt	0.24
huile de colza	0.23
disodium diphosphate	0.17
Malted wheat flour (rework)	0.16
flavouring	0.1
sorbic acid	0.09
--- triacethine E1518	0.0729
épices (rework)	0.05
--- Cinnamon	0.0275 min0.0375 max
--- flavouring	0.0271
--- Invert sugar syrup	0.00465 min - 0.0062 - 0.00775 max
--- clove	0.005 min0.01 max
--- Caramel	0.0031 max
--- ginger	0.003 max
--- nutmeg	0.003 max
--- cardamom	0.003 max
--- Quatre épices ou Piment de la Jamaïque	0.003 max
--- coriander	0.003 max
--- mace	0.003 max
--- Carnaubawax	0.00025
--- sunflower lecithin	2.5E-05 min - 0.0002 - 0.00025 max
total :	100

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E : Recipes		E.2 : Synthèse des ingrédients	

Ingredients not included in the recipe: Pain d'épice 470g
Legal name of the raw material or component

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E : Recipes

E.3 : Classification and reference names

Classification and reference names			
Legal name of the raw material or component	Classification	Simple Raw Material	Compound Raw Material
glucose- fructose syrup			
rye flour			
water			
caramel			
Sodium hydrogen carbonate			
sugar (rework)			
--- Sugar			
moulding agent			
salt			
huile de colza			
disodium diphosphate			
Malted wheat flour (rework)			
flavouring			
sorbic acid			
--- triacetine E1518			
épices (rework)			
--- Cinnamon			
--- flavouring			
--- Invert sugar syrup			
--- clove			
--- Caramel			
--- ginger			
--- nutmeg			
--- cardamom			
--- Quatre épices ou Piment de la Jamaïque			
--- coriander			
--- mace			
--- Carnaubawax			
--- sunflower lecithin			

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L : Finished Products		L.1 : Pain d'épice 470 g	

Finished Product technical data sheet of Pain d'épice 470 g

Section :	Pain d'épice 470 g
Commercial name :	Pain d'épice 470 g
Internal Code :	71998

Attachments - Identification

Attachment	Type of contents	Date attachment inserted	User
470g honey cake front.JPG	Photo of packaged product	3/13/2015	Patrick Terrasse
470g honey cake.JPG	Photo of packaged product	3/13/2015	Patrick Terrasse
Tranche.jpg	Photo of sectioned product	3/18/2015	Patrick Terrasse
Produit nu.jpg	Photo of unpackaged product	3/18/2015	Patrick Terrasse

Storage of Pain d'épice 470 g

Batch Definition :		24 hours		
Preservative:				
		As of	Included / Excluded	Details
Used By or Best Before Date / Date of minimum durability :	366 Day(s)	Manufacturing		
Product shelf life after opening :	1 Day(s)			if stored in a closed container, longer
Storage Conditions:				
Ambient temperature? : Yes		Storage Temperature : <25°C		

Attachments - Storage

Attachment	Type of contents	Date attachment inserted	User
71998 spiced cake (vf) 470 shelflife.pdf	Physical stability test	3/18/2015	Patrick Terrasse

Physical-Chemical characteristics of Pain d'épice 470 g**Characteristic : humidity**Monitoring Procedure **IR**
:Legal criteria : **n.a.**

Lower tolerance	Lower target	Target	Upper target	Upper tolerance
17 %		21 %		25 %

Characteristic : AwMonitoring Procedure **aw-measuring**
:Legal criteria : **n.a.**

Target	Target - Lower and upper limits	Tolerance - Lower and upper limits	Non- conformity
<0.804			

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L : Finished Products

L.1 : Pain d'épice 470 g

Characteristic : Nutritional values of group 2Legal criteria : **n.a.**

Target	Target - Lower and upper limits	Tolerance - Lower and upper limits	Non- conformity
labeled values		according to ANIA/FCD tolerances	

Characteristic : ashMonitoring Procedure **heating**

:

Legal criteria : **n.a.**

Lower tolerance	Lower target	Target	Upper target	Upper tolerance
0.3 %		0.8 %		1.3 %

Characteristic : WeightMonitoring Procedure **checkweigher**

:

Legal criteria : **conform e**

Lower tolerance	Lower target	Target	Upper target	Upper tolerance
441.8 g	455.9 g	470 g		

Characteristic : PesticidesMonitoring Procedure **hplc**

:

Legal criteria : **conform EC- legislation**

Target	Target - Lower and upper limits	Tolerance - Lower and upper limits	Non- conformity
conform EC- legislation			

Characteristic : Heavy MetalsMonitoring Procedure **internal**

:

Legal criteria : **conform EC- legislation**

Target	Target - Lower and upper limits	Tolerance - Lower and upper limits	Non- conformity
conform EC- legislation			

Characteristic : Sorbic acid contentCharacteristic applicable : **N/A**

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L : Finished Products		L.1 : Pain d'épice 470 g	

Target	Target - Lower and upper limits	Tolerance - Lower and upper limits	Non- conformity
+/- 0.1%			>0, 2%

Characteristic : Coumarin contentCharacteristic applicable : **N/A**Details : **valeur cible sans engagement de responsabilité**

Target	Target - Lower and upper limits	Tolerance - Lower and upper limits	Non- conformity
+/- 1.5mg/kg			

Characteristic : Acrylamide contentCharacteristic applicable : **N/A**

Target	Target - Lower and upper limits	Tolerance - Lower and upper limits	Non- conformity
<1000µg/kg			

Characteristic : Other contaminantCharacteristic applicable : **N/A**

Target	Target - Lower and upper limits	Tolerance - Lower and upper limits	Non- conformity
conform to R CE 1881/2006			

Organoleptic characteristics of Pain d'épice 470 g**Type : Appearance**Characteristic applicable : **N/S**Details : **brown rectangular pain d'epice with approx. 19 slices; dimensions 285x82x65mm +/- 5mm**Target : **brown rectangular pain d'epice with approx. 19 slices****Type : Texture**Characteristic applicable : **N/S**Details : **soft texture**Target : **soft texture**Non- conformity : **very hard texture****Type : Taste**Characteristic applicable : **N/S**Details : **brown rectangular pain d'epice with a slight taste of spices and honey**Target : **brown rectangular pain d'epice with a slight taste of spices and honey**Non- conformity : **off taste**

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L : Finished Products

L.1 : Pain d'épice 470 g

Type : OdorCharacteristic applicable : **N/S**Details : **brown rectangular pain d'epice with a slight taste and smell of spices and honey**Target : **brown rectangular pain d'epice with a slight taste and smell of spices and honey**Non- conformity : **off taste / smell****Type : Autre**Characteristic applicable : **N/S**Details : **Dimensions: 285x82x65 mm +/- 5mm**Target : **Dimensions: 285x82x65 mm +/- 5mm**Tolerance : **Dimensions: 285x82x65 mm +/- 5mm****Type : Autre**Characteristic applicable : **N/S**Details : **performance**Target : **product similar or equal to the reference in a consumer panel****Microbiological Characteristics of Pain d'épice 470 g****AFSSA Classification (risk of Listeria monocytogenes) : N/A****Characteristic : Aerobic colony count / 1 g**Characteristic applicable : **N/S**Monitoring Procedure : **ISO 7932**Legal criteria : **n.a.**

Target	Tolerance	Non- conformity
<5000 cfu/g		

Characteristic : Enterobacteriaceae / 1 gMonitoring Procedure : **ISO 7402**Legal criteria : **n.a.**

Target	Tolerance	Non- conformity
<10cfu/g		

Characteristic : Staphylococcus aureus (37°C) / 1 gMonitoring Procedure : **ISO6888**

Target	Tolerance	Non- conformity
<10cfu/g		

Characteristic : Salmonella / 25 gMonitoring Procedure : **NEN12824**

Target	Tolerance	Non- conformity
absent in 25 g		

Characteristic : Yeasts and Moulds at 22°C / 1 gMonitoring Procedure : **ISO7954**

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Legal criteria : n.a.		
Target	Tolerance	Non- conformity
<200cfu/g		
Characteristic : Escherichia coli / 1 g Characteristic applicable : N/A Monitoring Procedure : ISO7402 Legal criteria : n.a.		
Target	Tolerance	Non- conformity
<10 cfu/g		
Characteristic : Bacillus cereus / 1 g Characteristic applicable : N/A Monitoring Procedure : ISO7932 Legal criteria : n.a.		
Target	Tolerance	Non- conformity
<100 cfu/g		

Comment(s) - Characteristics :

For contaminants and heavy metals this shall fulfil the corresponding EC- legislation;
 for acide sorbique the maximum dosing of 2000 mg / kg will not exceeded conform the EC legislation
 Based on our risk assessment (the product is baked for more than 50 min over 100°C) there is no need for Listeria testing.

Storage of samples of Pain d'épice 470 g	
Storage of sample :	Yes
Size :	2x a shift 1 sample
Duration :	1, 25 shelf life of the product
Place :	storage room
Conditions :	ambient