


## 1. Description



Non contractual picture

Small bread of ring form, frozen.

Netto weight (g) :  115  
Diameter (mm) : 118 +/- 10  
Height (mm) : 42 +/- 5

Storage conditions : max. -18°C  
Total shelflife (frozen) : 15 months

### Instructions for use :

To be defrosted at ambient temperature during about 45 min.

Can be heated at 180°C during 3 to 5 min or simply toasted.

Do not refreeze after thawing, keep away from air and use within 2 days.

Product in accordance with E.C. laws

## 2. Labelling of ingredients

Flour [**wheat (GLUTEN), malt (GLUTEN), SOYA**], water, rapeseed oil, sugar, **GLUTEN**, yeast, salt, emulsifiers (E471, **SOYA** lecithin), flour treatment agent (E300).

## 3. Nutritional values

	100 (g)	1 portion 115 (g)	GDA* % / portion	GDA*
<b>kJ</b>	1300	1495		
<b>kcal</b>	307	353	18	2000
<b>Fat (g)</b>	4,0	4,6	7	70
- saturates (g)	0,4	0,5	2	20
- mono-unsaturates (g)	2,2	2,5	/	/
- poly-unsaturated (g)	1,4	1,6	/	/
- TRANS (g)	max. 0,4	max 0,4	/	/
<b>Carbohydrate (g)</b>	57	66	25	260
- sugars (g)	5,5	6,3	7	90
<b>Fibre (g)</b>	2,5	2,9	12	25
<b>Protein (g)</b>	9,6	11,0	22	50
<b>Natrium (mg)</b>	550	633	/	/
<b>Salt (NaCl) (g)</b>	1,4	1,6	26	6

\* Guideline Daily Amount (GDA). These values are based on a diet of 8400 kJ / 2000 kcal recommendation (Source: FoodDrinkEurope)

## 4. Microbiological specifications :

Total plate count : < 100 000 ufc/g  
*Bacillus spp.* : < 100 ufc/g  
*Enterobacteriaceae* : < 200 ufc/g  
*Staphylococcus coagulase-positive* : < 100 ufc/g  
*Salmonella* : absence /25g  
*Listeria monocytogenes* : absence /25g  
Yeast : < 1000 ufc/g  
Mould : < 1000 ufc/g

## 5. Allergens / GMO / Ionization

**Contains** : gluten and soya. (Not suitable for people allergic to the before mentioned allergens)

**May contain traces of** : nuts, eggs, sesame seeds, mustard, lupin and milk. (Not suitable for people allergic to the before mentioned allergens)

**GMO free** conform EC Regulations N° 1829/2003 and N° 1830/2003.

Product and its ingredients are not treated by ionization.

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