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4250835  
DONUT BERRY WHITE

## SPECIFICATION

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### PHOTOGRAPH



### PRODUCT IDENTIFICATION

Product code	4250835
Product name	DONUT BERRY WHITE Donut strawberry filling & white chocolate
Product description	Donut from yeast dough with strawberry filling (19,7%), pink fat coating (9,1%), decoration red sugar (2,5%) and white chocolate (2,5%), deep frozen product
Physical condition	Quick-frozen, Thaw & Serve
Brand	Donut worry be happy
EAN code	8590325508357
Sales unit	Carton
Pieces per sales unit	1 Carton = 48 Piece

### INGREDIENTS

WHEAT flour, strawberry filling (19,7%) (glucose syrup, sugar, apple puree, strawberry puree (17%), modified starch, aronia puree, water, acid (citric acid), gelling agent (pectin), natural flavouring), palm oil, sugar, water, palm kernel fat, white chocolate (2,5%) (sugar, cocoa butter, whole MILK powder, whey powder (MILK), LACTOSE, emulsifier from vegetable source (lecithins), natural flavouring (vanilla)), rapeseed oil, yeast, emulsifiers from vegetable sources (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, lecithins), coconut oil, SOYA flour, raising agents (diphosphates, sodium carbonates), iodised salt (salt, potassium iodate), beetroot concentrate, sunflower oil, WHEAT starch, radish concentrate, blackcurrant concentrate, apple concentrate, palm fat, cocoa butter, natural flavourings, natural flavouring (strawberry) (0,03%), yeast powder, glucose syrup, acidity regulator (citric acid), elderberries concentrate (0,009%), antioxidant (ascorbic acid).

May contain traces of: eggs, nuts, sesame seeds.

### PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Height	Diameter
1	71 g +/- 4 g	3,5 cm +/- 0,5 cm	9,5 cm +/- 0,5 cm

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### INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	18 month(s)		
Shelf life after defrosting +21 °C	2 Day(s)		
	<b>Time</b>	<b>Temperature</b>	<b>Comments</b>
Defrosting	60 min	18 - 26 °C	
Serving tips and suggestions	Display the products at room temperature (18 - 26 °C), protect from the sun to avoid potential appearance changes and sell within 24h after defrosting for the perfect serve.		

### AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (71 G)
Energy	1.673 kJ - 400 kcal	1.188 kJ - 284 kcal
Fat	20 g	14 g
of which saturates	10 g	7,3 g
Carbohydrate	50 g	35 g
of which sugars	25 g	18 g
Fibre	1,5 g	1,0 g
Protein	4,7 g	3,3 g
Salt	0,96 g	0,68 g

The nutritional values are calculated based on the values from the raw material specifications.

### ALLERGENS

	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
<i>wheat</i>	+	
<i>rye</i>	-	+
<i>barley</i>	-	+
<i>oats</i>	-	+
<i>spelt</i>	-	+
<i>kamut</i>	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	

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Milk and products thereof (including lactose)		+
Tree Nuts, namely: Almond ( <i>Prunus dulcis</i> (Mill.) D.A. Webb (Rosaceae)), Black walnut ( <i>Juglans nigra</i> L. (Juglandaceae)), Brazil nut ( <i>Bertholletia excelsa</i> Humb. & Bonpl. (Lecythidaceae)), California walnut ( <i>Juglans californica</i> S. Watson (Juglandaceae)), Cashew ( <i>Anacardium occidentale</i> L. (Anacardiaceae)), Filbert/Hazelnut ( <i>Corylus</i> spp. (Betulaceae)), Heartnut/Japanese walnut ( <i>Juglans ailantifolia</i> Carriere var. <i>cordiformis</i> (Makino), Rehder (Juglandaceae)), Macadamia nut/Bush nut ( <i>Macadamia</i> spp. (Proteaceae)), Pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch (Juglandaceae)), Pine nut/Pinon nut ( <i>Pinus</i> spp. (Pineaceae)), Pistachio ( <i>Pistacia vera</i> L. (Anacardiaceae)), Walnut (English, Persian) ( <i>Juglans regia</i> L. (Juglandaceae)) and products thereof		
<i>almonds</i>	-	+
<i>hazelnuts</i>	-	+
<i>walnuts</i>	-	+
<i>cashews</i>	-	+
<i>pecan nuts</i>	-	+
<i>brazil nuts</i>	-	-
<i>pistachio nuts</i>	-	+
<i>macadamia nuts</i>	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	+
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

**DIET INFORMATION**

Suitable for vegetarian	Yes
Suitable for vegans	No
Halal Certified	No
Kosher Certified	No

\*Suitable for vegetarian/vegan is based on the present ingredients and doesn't take possible cross-contamination into account.

**SUSTAINABILITY**

Round Sustainability Palm Oil (RSPO)	Segregated (SG)
Rainforest Alliance Mass Balance (RFA MB - Cocoa)	Yes

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### PACKAGING (Outer Dimensions)

#### Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
plastic bag	HDPE 02	Blue	12 g	435 mm x 530 mm	1	48
baking paper	paper PAP22	White	7 g	353 mm x 273 mm	3	-

#### Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	corrugated cardboard PAP20	Brown	285 g	397 mm x 298 mm x 163 mm	1	48
label	paper PAP22	White	3 g	300 mm x 105 mm	1	-

#### Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
plastic bag	-	100 %	0 %	0 %
baking paper	FSC 100%	100 %	0 %	100 %
box	FSC Recycled	100 %	100 %	0 %
label	FSC 100%	100 %	0 %	100 %

All our primary packaging in direct contact with food is in compliance with: REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004, COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 and COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011.

### PALLET CONFIGURATION

Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	3,4 kg	Sales unit/layer	8
Gross weight Sales unit	3,7 kg	Layers/pallet	11
Total pallet height (pallet incl.)	194 cm	Sales unit/pallet	88

### MICROBIOLOGY

	m	M	BBD (M)
Total mesophilic germ count	-	1.000.000 CFU/g	10.000.000 CFU/g
Yeasts	-	10.000 CFU/g	100.000 CFU/g
Moulds	-	10.000 CFU/g	10.000 CFU/g

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E. coli	-	100 CFU/g	100 CFU/g
Bacillus cereus	-	10.000 CFU/g	10.000 CFU/g
Staphylococcus aureus	-	1.000 CFU/g	1.000 CFU/g
Salmonella	-	Not detected in 25 g	Not detected in 25 g
Listeria monocytogenes	-	Not detected in 25 g	Not detected in 25 g

### GMO-FREE DECLARATION

We declare that the products which we deliver do not contain genetically modified organisms and that they were not obtained from genetically modified crops. Our products comply with the rules (EG) 1829/2003 and (EG) 1830/2003, and because of that need no further labelling.

### IONISING RADIATION

The product has not undergone any ionising treatment.

### DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. Aspects such as raw material variations and availability can slightly affect the composition of the product. We reserve the right to make adjustments to the product and its specification as part of technological progress, product development, a change in the ingredients or in the legislation. The information is up to date and correct to the best of our knowledge.