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Page 1



Brandname	Baileys
Code	R024721
Version	1

Product description

Profiteroles with a Baileys flavoured creamy filling, a salted caramel core and a salted caramel chocolate flavoured coating, deep frozen.

Ingredient list

	Percentage	Country
creamy filling with Baileys flavour and caramel core	48.9%	
- skimmed milk	14.2%	DE, FR, IE, NL, BE
- caramel sauce	13.9%	
- caramel	6.1%	BE
 sweetened condensed skimmed milk (skimmed milk, sugar) 	3.9%	NL
- glucose syrup	3.2%	BE
- butter (milk)	<1%	BE
- salt	<1%	NL
- thickener	<1%	
- pectins	<1%	FR, NL
- vegetable fat	8.9%	
- coconut	7.1%	CI, ID, PG, PH
- palm kernel	1.8%	PG, BR, GT, CO, ID
- sugar	4.7%	BE
- cream (milk)	2.8%	BE, FR, DE, NL
- barn eggs	2.0%	BE, DE, NL, PL
- water	<1%	
- skimmed milk powder	<1%	ES, FR
- starch	<1%	FR, IT
- whole milk powder	<1%	ES, FR
- flavouring	<1%	
- colour	<1%	
- caustic sulphite caramel	<1%	
- milk protein	<1%	
- stabiliser	<1%	
- carrageenan	<1%	PH
- emulsifier	<1%	
- mono- and diglycerides of fatty acids	<1%	MY, NL
- acidity regulator	<1%	
- sodium citrates	<1%	
- natural vanilla flavouring	<1%	MG
- salt	<1%	NL
salted coating	27.8%	
- sugar	13.4%	AT, EU (27 countries), FR, MA, NL, BE, DE, PL, UK
- vegetable oil	8.5%	
- palm	8.5%	BR, CG, CI, CM, CO, CR, EC, GH, GT, HN, ID, KH, MY, MY, ID, PH, NG, PA, PE, PG, PH, TH

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 Page
 2



- starch	2.1%	EU (27 countries)
- skimmed milk powder	1.6%	EU (27 countries)
- defatted cocoa powder	<1%	CI, CM, GH, NG, West-Africa
- anhydrous milk fat	<1%	EU (27 countries)
- vegetable fat	<1%	
- coconut	<1%	CI, ID, PG, PH
- emulsifier	<1%	
- E322	<1%	AR, CH, ES, FR, HU, RU, TR, UK
- paprika oil extract	<1%	EU
- salt	<1%	EU (27 countries)
- natural vanilla flavouring	<1%	EU (27 countries), MG, PG
choux pastry	23.3%	
- barn eggs	12.3%	BE, NL
- wheat flour	7.1%	DE, DK, FR, NL, UK
- vegetable oil	3.9%	
- palm	3.9%	ID, MY, PG
- emulsifier	<1%	
- mono- and diglycerides of fatty acids	<1%	DK

Ingredient declaration

48.9% creamy filling with Baileys flavour and caramel core (skimmed MILK, 13.9% caramel sauce (6.1% caramel, sweetened condensed skimmed MILK (skimmed MILK, sugar), glucose syrup, butter (MILK), <1% salt, thickener (pectins)), vegetable fat (coconut, palm kernel), sugar, cream (MILK), barn EGGS, water, skimmed MILK powder, starch, whole MILK powder, flavouring, colour (caustic sulphite caramel), MILK protein, stabiliser (carrageenan), emulsifier (mono- and diglycerides of fatty acids), acidity regulator (sodium citrates), natural vanilla flavouring, salt), 27.8% salted coating (sugar, vegetable oil (palm), starch, skimmed MILK powder, defatted cocoa powder, anhydrous MILK fat, vegetable fat (coconut), emulsifier (E322), paprika oil extract, <1% salt, natural vanilla flavouring), 23.3% choux pastry (barn EGGS, WHEAT flour, vegetable oil (palm), emulsifier (mono- and diglycerides of fatty acids))

E = By EU approved additive

Nutritional information

	100 g
Energy	1651 kJ
Energy	397 kcal
Fat	25.8 g
- of which saturates	19.7 g
Carbohydrate	36.1 g
- of which sugars	28.3 g
Proteins	4.4 g
Salt	0.51 g
Fibre	0.5 g

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Page



Allergen information

1.0 Gluten	+
1.1 Wheat	+
2.0 Crustaceans	-
3.0 Egg	+
4.0 Fish	-
5.0 Peanuts	-
6.0 Soy	-
7.0 Milk	+
8.0 Nuts	?
9.0 Celery	-
10.0 Mustard	-
11.0 Sesame	-
12.0 Sulpher dioxide and sulphites (E220 - E228)	-
13.0 Lupin	-
14.0 Molluscs	-
20.0 Lactose	+
+ = present, - = absent, ? = may contain traces	-

Metaldetection

FE	2.5 mm
NonFE	3.0 mm
SS	3.5 mm

Microbiologic values

	Target (kve/g)	Maximum level	Method
Total plate count	<10.000	(kve/g) <100.000	ISO 4833
Entrobacteriaceae	<100	<1000	NEN-ISO 21528-2
Staphylococcus aureus	<10	<100	ISO 6888-1
Salmonella	absent in 25 gram	absent in 25 gram	Equivalent to ISO 6579

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Page



Product characteristics

 Weight
 18 g +/- 1 g

 Diameter
 38 mm +/- 4%

Shelf Life

This product can be hold for 18 months after production, if it's kept by a temperature of -18°C.

GMO - status:

Does not contain any genetically modified ingredients and / or additives as described in regulation EG 1829/2003 and 1830/2003.

Authorized by: J. Selman (Quality Assurance Manager)