

CROISSANT VANILLA 90g X48
Product code : 74825



Suggestion of presentation

PRODUCT DESCRIPTION

Viennoiserie/ Fine bakery ware

Technology : Part baked

Physical criteria	48 pre-cooked frozen croissants
That sold such weight (g) 90,00	

GTIN/EAN product :	03291810748252	GTIN/EAN cardboard :	3291811198971
Palletizing	30-Pal. 80x120	Packaging	00-Standard
Cartons / layer	8	Pieces / carton	48 (12 x 4)
Layers / pallet	8	Dim. L x w x h mm cardboard	395x295x221
Cartons / pallet	64	Net weight of the carton (kg)	4.320
Units / pallet	3072	Gross weight of the carton (kg)	4.820
Weight net pallet (kg)	23	Minimum durability	12 Month
Gross weight, including pallet (kg)	331.48		
Overall - included palette (cm) height	191.8		
Dimension palette	80 x 120		

INGREDIENTS (AS SOLD)

Wheat flour, water, **butter** 16.5%. Filling: 16% (water, glucose syrup, modified starch, non hydrogenated vegetable fat (palm, sunflower, safflower, rice, cotton), skimmed **milk** powder, stabilizer: E466, emulsifier: E471, preservatives: E202, flavoring, salt, color: E160a), sugar. Decoration 3% (sugar, palm fat non-hydrogenated, modified starch), yeast, **wheat gluten, eggs**, salt, emulsifier: E472e flour treatment agent: E300, color: E160a, enzyme.
 Possible presence of soy lecithin, **sesame seeds** and **nuts**.

NUTRITIONAL VALUES

	For 100g of sold product	For 100g of consumed product (Baked)	Per product	% GDA for baked product *
Energy (kJ)	1350	1534	1215	14
Energy (kcal)	322	366	290	14
Protein (g)	5.1	5.8	4.6	9.2
Carbohydrate (g)	39.9	45.4	35.9	13.8
Sugars (g)	11.9	13.6	10.8	11.9
Starch (g)	25.4	28.9	22.9	12.7
Fat (g)	15.4	17.5	13.9	19.8
Saturates (g)	10	11.4	9	45
Fibre (g)	1.7	1.9	1.5	6.1
Sodium (g)	0.303	0.345	0.273	11.378
Salt (g)	0.76	0.86	0.68	11.38

** Marks daily nutrition for an average intake of 2000 kcal

CHARACTERISTICS

- | | |
|----------------------|--------------------------------------|
| ✓ Vegetarian product | ✓ No artificial colours or flavours* |
| ✓ Pork-free | ✓ Fat-free hydrogenated |
| ✓ Non-alcoholic | ✓ No GM labelling |
| | ✓ Without ionization |

*For bread, in compliance with legislation



Conservation



Baking

Classic Oven 28-30 min to 160 °C

OPERATING TIPS :

Place the frozen food in a preheated oven at 160 ° C and bake for about 28-30 minutes.
The mode of browning may depending on the type of oven used

MICROBIOLOGICAL INFORMATION

	Hygiene criteria (M=10m)	Security criteria
enterobacteriaceae	m=1000	
E.Coli	m=10	
salmonella		0
listeria monocytogenes		m < 100
Coagulase positive staphylococci	m=100	
Sulphites reducing anaerobe (37°C)	m=10	