

## 6 BUTTER READY TO BAKE CROISSANTS 55G Product code : S2475



Suggestion of presentation

### PRODUCT DESCRIPTION

Viennoiserie/ Fine bakery ware

**Technology :** Ready to bake

<b>Physical criteria</b>	<p>10 bags of 6 butter, pre eggwashed, ready to bake, quick frozen, 55 grammes croissants.</p> <p>Convenient product : pre eggwashed, ready in 15 minutes.</p> <p>Butter product : 18% in the product.</p> <p>Perfect for breakfast or snacking break.</p> <p>High quality bag.</p>
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<b>GTIN/EAN product :</b>	13291810024752	<b>GTIN/EAN cardboard :</b>	3291811000007
<b>Palletizing</b>	30-Pal. 80x120	<b>Packaging</b>	00-Standard
Cartons / layer	8	Pieces / carton	60 (6 x 10)
Layers / pallet	7	Dim. L x w x h mm cardboard	396x296x281
Cartons / pallet	56	Net weight of the carton (kg)	3.300
Units / pallet	3360	Gross weight of the carton (kg)	3.900
Weight net pallet (kg)	23		
Gross weight, including pallet (kg)	241.4	<b>Minimum durability</b>	1 Year (s)
Overall - included palette (cm) height	211.7		
Dimension palette	80 x 120		

### INGREDIENTS (AS SOLD)

**wheat** flour, water, **butter** 18%, sugar, yeast, **wheat gluten**, **eggs**, salt, natural flavouring (**milk**), emulsifier: E472e, flour treatment agent: E300, colour: carotenes from natural origins.  
May contain **soya** lecithin, **nuts** and **sesame seeds**.

**NUTRITIONAL VALUES**

	Per 100 g of sold product	Per 100 g of product as consumed (Baked)	Per product	% RI* per baked product
Energy (kJ)	1375	1672	756	9
Energy (kcal)	328	399	180	9
Fat (g)	15.6	19.6	8.6	12
of which saturates (g)	10.1	12.7	5.6	28
Carbohydrate (g)	38.5	47	21.2	8
of which sugars (g)	6.8	6.8	3.7	4
of which starch (g)	0	40.2	0	0
Fibre (g)	1.8	2.4	1	4
Protein (g)	7.6	7.7	4.2	8
Salt (g)	0.00	1.14	0	0

\*RI: reference intake of an average adult (8400kJ/2000kcal)

**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 15-18 min to 185 °C

**OPERATING TIPS :**

Put the frozen products on a tray. Do not defreeze a product once defrosted.

**MICROBIOLOGICAL INFORMATION**

	Hygiene criteria (M=10m)	Security criteria
enterobacteriaceae	m=10000	
E.Coli	m=10	
salmonella		0
listeria monocytogenes		m < 100
Coagulase positive staphylococci	m=100	
Sulphites reducing anaerobe (37°C)	m=100	