

ASSORTMENT FRUIT DANISHES

US

WEIGHT : 40 g / 1.4 oz

BAKING : READY TO BAKE

UNIT/CASE : 100

INGREDIENTS LIST

Apple Tatin Lattice: WHEAT FLOUR, APPLE COMPOTE (APPLE COMPOTE CONCENTRATED, SUGAR), APPLES DICES, BUTTER (CREAM), WATER, YEAST, SUGAR, EGGS, CARAMEL, ANHYDROUS MILK FAT, SALT, WHEAT GLUTEN, NATURAL CARAMEL FLAVOURING, FOOD ENZYMES (AMYLASES, XYLANASES), ASCORBIC ACID. Mango Lattice: WHEAT FLOUR, MANGO, WATER, BUTTER (CREAM), SUGAR, YEAST, EGGS, MAIZE STARCH, SALT, WHEAT GLUTEN, GELLAN GUM, TRICALCIUM CITRATE, NATURAL FLAVOURING, FOOD ENZYMES (AMYLASES, XYLANASES), ASCORBIC ACID. Cherry Lattice: WHEAT FLOUR, WATER, MORELLO CHERRIES, BUTTER (CREAM), SUGAR, YEAST, EGGS, MAIZE STARCH, NATURAL FLAVOURINGS, SALT, WHEAT GLUTEN, GELLAN GUM, TRICALCIUM CITRATE, FOOD ENZYMES (AMYLASES, XYLANASES), ASCORBIC ACID. Strawberry Lattice: WHEAT FLOUR, STRAWBERRY, WATER, BUTTER (CREAM), SUGAR, YEAST, EGGS, MAIZE STARCH, NATURAL FLAVOURING, SALT, WHEAT GLUTEN, GELLAN GUM, CONCENTRATED LEMON JUICE, TRICALCIUM CITRATE, FOOD ENZYMES (AMYLASES, XYLANASES), ASCORBIC ACID.

DELIVERED PRODUCT



GMO

Not bioengineered

BAKED PRODUCT



ALLERGENS

CONTAINS: WHEAT, MILK AND EGGS. MAY CONTAIN: SESAME, SOY AND TREE NUTS.



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	baked
IN	1.97	2.36	2.76	0.59	0.79	0.98	1.97	2.36	2.76	1.4 oz	1.1 oz
CM	5	6	7	1.5	2	2.5	5	6	7	40 g	32 g

SCARIFICATION SHAPE : BASKET

STORAGE

Shelf life baked product : 24 hours

Location shelf life baked product : AMBIENT AIR

Freezer shelf life :365 day(s)

Recommended shelf conditions baked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :

Store in original packaging at stable recommended storage conditions.

Storage temperature:

Maintained freezer temperature between 0°F to -12°F (-18 °C à -24 °C)

Nutrition Facts	APPLE TATIN		STRAWBERRY		CHERRY		MANGO	
	1 Lattice (32g)		1 Lattice (32g)		1 Lattice (32g)		1 Lattice (32g)	
Serving size	1 Lattice (32g)		1 Lattice (32g)		1 Lattice (32g)		1 Lattice (32g)	
Amount per serving	110		100		110		100	
Calories	110		100		110		100	
Total Fat	5g	8%	4.5g	6%	4.5g	6%	4.5g	6%
Saturated Fat	3g	15%	3g	15%	3g	15%	3g	15%
Trans Fat	0g		0g		0g		0g	
Cholesterol	10mg	3%	10mg	3%	10mg	3%	10mg	3%
Sodium	95mg	4%	110mg	6%	100mg	4%	95mg	4%
Total Carbohydrate	15g	8%	14g	8%	15g	8%	14g	8%
Dietary Fiber	1g	4%	1g	4%	1g	4%	1g	4%
Total Sugars	6g		6g		7g		6g	
Includes Added Sugars	1g	2%	5g	10%	6g	12%	5g	10%
Protein	2g		2g		2g		2g	
*Percent Daily Values are based on a diet of other people's secrets.								
Vitamin D	0mg	0%	0mg	0%	0mg	0%	0mg	0%
Calcium	3mg	0%	11mg	0%	10mg	0%	10mg	0%
Iron	0mg	0%	0mg	0%	0mg	0%	0mg	0%
Potassium	18mg	0%	15mg	0%	15mg	0%	15mg	0%

BAKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	NOT REQUIRED
	TIME	30 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	12-15 MIN
	TEMPERATURE	175°C (347°F)
PRECAUTIONS		BAKING MAY VARY ACCORDING TO OVEN MODEL
		Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.

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ALLERGENS CHARTS

COLUMN I indicates the allergens that may be found in the product, from addition or cross-contamination.

COLUMN II indicates the allergens present in other products that are run on the same equipment but at a different time.

COLUMN III indicates whether any allergens are present in our plant.

COMPONENT	COLUMN I present in the product	COLUMN II present in other products manufactured on the same production line	COLUMN III present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO	NO	NO
Tree nuts (eg.,Almond, Brazil nut, Cashew, Filbert/hazelnut, Macadamia nut/Bush, Pine nut/ Pinon nut, Pistachio, Walnut, Beech nut, Butternut, Chestnut, Chinquapin, Pecan, Coconut, Ginko nut, Hickory, Lichee, Pili nut and Sheanut or their derivatives eg., nut butters and oils, etc.	NO	YES	YES
Sesame or its derivatives, e.g., paste and oil etc.	NO	NO	YES
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	YES	YES	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	YES	YES	YES
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	NO	NO	NO
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	NO	YES	YES
Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	YES	YES	YES
Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	NO	NO
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	NO	NO	NO

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PACKING SPECS

BOX NUMBER	34092	
EXTERIOR	IN	CM
LENGTH	15.6	39.6
WIDTH	11.7	29.7
HEIGHT	5.9	15.0
CUBIC	0.623 ft ³	0.018 m ³
BOX COLOR	BRUNE	
BOX BRAND	NO BRAND	
ECT	—	

RETAIL BAGS INCLUDED :	NO
BAG CODE :	
BAG QUANTITY :	
SCC :	
STICKERS INCLUDED :	NO
STICKER CODE :	
NUMBER OF LABELS:	
BOX LINING :	4 BAGS OF 25 UN

SKID SPECS *

UNIT WEIGHT	1.4 oz	40 g
UNITS PER CASE	100	
CASE NET WEIGHT	8.82 lbs	4 kg
CASE GROSS WEIGHT	9.7 lbs	4.4 kg
CASES PER LEVEL	10	
LEVELS	14	
CASES PER PALLET	140	
CUBIC	97.39 ft ³	2.76 m ³

* Standard skid specs. May vary according to client requirements.

