

# RTB CREAM CHEESE BUTTER DANISH

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	GTIN : 10057483524155	REVISION 27 (30-04-2024)
WEIGHT : 116 g / 4.1 oz	BAKING : READY TO BAKE	UNIT/CASE : 60

## INGREDIENTS LIST

Ingredients: Cream cheese filling [cream cheese (milk ingredients, salt, guar gum, xanthan gum, locust bean gum, bacterial cultures), sugar, liquid whole eggs, water, modified corn starch, cultured skim milk (cultured skim milk, skim milk), concentrated lemon juice, glucono-delta-lactone, natural flavour], Unbleached enriched flour, Butter, Water, Liquid whole eggs, Yeast, Sugar, Salt, Partly skimmed milk, Wheat gluten, Food enzymes (xylanase, amylase), Ascorbic acid, Dried whole eggs, Skim milk powder, Soy flour.

## ALLERGENS

Contains: Wheat, Milk, Eggs, Soy.

## DELIVERED PRODUCT



## BAKED PRODUCT



## PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	baked
IN	4,17	4,51	4,84	0,98	1,18	1,38	2,54	2,8	3,05	4,1 oz	3,5 oz
CM	10.6	11.45	12.3	2.5	3	3.5	6.45	7.1	7.75	116 g	100 g

SCARIFICATION SHAPE : BASKET

## STORAGE

Shelf life baked product : 72 hours

Location shelf life baked product : AMBIENT AIR

Freezer shelf life :270 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 Valeur nutritive

Per 1 unit (100 g)  
pour 1 unité (100 g)

	% Daily Value*
	% valeur quotidienne*
<b>Calories 400</b>	
<b>Fat / Lipides 23 g</b>	31 %
Saturated / saturés 14 g	73 %
+ Trans / trans 0.5 g	
<b>Carbohydrate / Glucides 39 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 14 g	14 %
<b>Protein / Protéines 8 g</b>	
<b>Cholesterol / Cholestérol 95 mg</b>	
<b>Sodium 440 mg</b>	19 %
Potassium 100 mg	3 %
Calcium 50 mg	4 %
Iron / Fer 1.75 mg	10 %

\*5% or less is a little, 15% or more is a lot

\* 5 % ou moins c'est peu, 15 % ou plus c'est beaucoup

## BAKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	55-65 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	19-23 MIN
	TEMPERATURE	177°C (351°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.