BAKING: READY TO BAKE WEIGHT: 80 g / 2.8 oz

UNIT/CASE: 60

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), SEMISWEET CHOCOLATE (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, DEXTROSE, SOY LECITHIN, NATURAL VANILLA FLAVOR), WATER, EGGS, YEAST, SUGAR, SALT, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

ALLERGENS

CONTAINS: WHEAT, MILK, EGG AND SOY.

Contains ingredient(s) derived from GMO(s) but does not contain a bioengineered food ingredient (BE)

DELIVERED PRODUCT



BAKED PRODUCT





PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH		HEIGHT			WIDTH/DIAMETER			
	min	target	max	min	target	max	min	target	max
IN	3.63	3.88	4.13	1.14	1.3	1.45	2.25	2.53	2.81
СМ	9.22	9.86	10.49	2.89	3.29	3.69	5.72	6.43	7.14

UNIT WEIGHT			
frozen	cooked		
2.8 oz	2.3 oz		
80 g	64 g		

SCARIFICATION SHAPE: NO CUTS

STORAGE

Shelf life cooked product: 24 hours Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :270 day(s)

Recommended shelf conditions cooked 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 of freezer:

Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

COOKING SPECIFICATIONS

BAKING INS	TRUCTIONS	PRODUCT DESCRIPTION	
THAWING	WHERE	ROOM TEMPERATURE	
	TIME	25-35 MIN	
	TEMPERATURE		
PROOFING	HUMIDITY	NOT REQUIRED	
	TIME	NOT REQUIRED	
	TEMPERATURE		
BAKING	OVEN TYPE	CONVECTION	
	TIME	16-20 MIN	
	TEMPERATURE	177°C (351°F)	
PRECAI	JTIONS	COOKING 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.	

Nutrition Facts

1 servings per container

Serving size 1 unit (64g)

Amount per serving

Calories

300

	% Daily Value*
Total Fat 17g	22%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 280mg	12%
Total Carbohydrate 33g	12%
Dietary Fiber 2g	7%
Total Sugars 10g	
Includes 9g Added Sug	ars 18%
Protein 6g	

Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 2mg	10%
Potassium 110mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.