

WEIGHT : 82 g / 2.9 oz

BAKING : READY TO BAKE

UNIT/CASE : 105

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURED BUTTER (CREAM, NATURAL FLAVORS), WATER, CHOCOLATE (SUGAR, COCOA MASS, COCOA BUTTER, SOY LECITHIN, NATURAL VANILLA FLAVOR), SUGAR, EGGS, YEAST, WHOLE MILK POWDER, TREHALOSE, LESS THAN 2% OF: SALT, MILK (MILK, VIT. D3), WHEAT GLUTEN, GUAR GUM, XANTHAN GUM, DATEM, ASCORBIC ACID, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE).

ALLERGENS

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

GMO

Not Bioengineered

DELIVERED PRODUCT



BAKED PRODUCT



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	3.3	3.85	4.52	N/A	N/A	N/A	2.14	2.43	2.73	2.9 oz	2.6 oz
CM	8.39	9.77	11.48	N/A	N/A	N/A	5.43	6.18	6.94	82 g	74 g

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life cooked product : 48 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :240 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).

Nutrition Facts

servings per container

Serving size 1 unit (74g)

Amount per serving

Calories 250

% Daily Value*

Total Fat 17g 22%

Saturated Fat 10g 50%

Trans Fat 0.5g

Cholesterol 45mg 15%

Sodium 190mg 8%

Total Carbohydrate 34g 12%

Dietary Fiber 2g 7%

Total Sugars 11g

Includes 10g Added Sugars 20%

Protein 4g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 3mg 15%

Potassium 79mg 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.

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	25-35 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	FOUR ROTATIF
	TIME	15-18 MIN
	TEMPERATURE	188°C (371°F)
PRECAUTIONS		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.