

## TEMPORARY SPECIFICATIONS

REVISION 19 (26-09-2023)

WEIGHT : 45 g / 1.6 oz

BAKING : READY TO BAKE

UNIT/CASE : 80

## INGREDIENTS LIST

Apple: APPLE FILLING (APPLES [APPLES, CITRIC ACID, SODIUM ERYTHORBATE, SALT, CALCIUM CHLORIDE], WATER, SUGAR, MODIFIED CORN STARCH, CARRAGEENAN, CITRIC ACID, POTASSIUM SORBATE [AS PRESERVATIVE], SODIUM BENZOATE [AS PRESERVATIVE]), UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, EGGS, SUGAR, YEAST, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR. Raspberry: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER (CREAM), RASPEBERRIES, SUGAR, APPLE PUREE (APPLES, SUGAR), EGGS, YEAST, MODIFIED CORN STARCH, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR. Maple: UNBLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACINE, IRON, THIAMINE MONONITRATE, RIBOFLAVINE, FOLIC ACID), WATER, BUTTER (CREAM), MAPLE SYRUP, BROWN SUGAR, EGGS, YEAST, SUGAR, MODIFIED CORN STARCH, SALT, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), WHEAT GLUTEN, NATURAL FLAVOR, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR. Cinnamon brioche: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER (CREAM), SUGAR, CINNAMON, EGGS, XANTHAN GUM, SALT, FOOD ENZYMES (ALPHA AMYLASE, XYLANASE, AMYLASE), WHEAT GLUTEN, ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

## DELIVERED PRODUCT



## BAKED PRODUCT



## ALLERGENS

CONTAINS: WHEAT, EGGS, MILK, SOY.

## GMO

Contains a Bioengineered Food Ingredient

## PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	2.95	3.15	3.35	0.59	0.79	0.98	1.97	2.17	2.36	1.6 oz	1.4 oz
CM	7.5	8	8.5	1.5	2	2.5	5	5.5	6	45 g	40 g

SCARIFICATION SHAPE : BASKET

## STORAGE

Shelf life cooked product : 48 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).

Nutrition Facts		MINI APPLE DANISH		MINI RASPBERRY DANISH		MINI MAPLE DANISH		MINI CINNAMON BUN	
servings per container		1 unit (45g)		1 unit (42g)		1 unit (45g)		1 unit (45g)	
Amount per serving									
Calories		120		120		150		170	
		% Daily Value		% Daily Value		% Daily Value		% Daily Value	
Total Fat	6g	8%	6g	8%	7g	8%	8g	10%	
Saturated Fat	3.5g	18%	3.5g	18%	4g	20%	4.5g	23%	
Trans Fat	0g		0g		0g		0g		
Cholesterol	20mg	7%	20mg	7%	20mg	7%	20mg	7%	
Sodium	130mg	6%	125mg	6%	125mg	6%	200mg	9%	
Total Carbohydrate	14g	6%	15g	6%	15g	7%	22g	8%	
Dietary Fiber	1g	4%	1g	4%	0g	0%	1g	4%	
Total Sugars	4g	5g	5g	5g	5g	5g	5g	5g	
Includes Added Sugars	3g	6%	4g	8%	8g	16%	6g	12%	
Protein	2g	2g	2g	2g	2g	2g	3g	3g	
*% Daily Value table only how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition.									
Vitamin D		0mcg	0%	0mcg	0%	0mcg	0%	0mcg	0%
Calcium		6mg	0%	7mg	0%	10mg	0%	16mg	0%
Iron		1mg	0%	1mg	0%	1mg	0%	1mg	0%
Potassium		34mg	0%	35mg	0%	37mg	0%	36mg	0%

## COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	40-50 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	14-18 MIN
	TEMPERATURE	177°C (351°F)