## **RTB MINI RASPBERRY DANISH**

UNIT/CASE : 80

#### **INGREDIENTS LIST**

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.

#### **ALLERGENS**

CONTAINS: WHEAT, MILK, EGG, SOY.

#### GMO

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			UNIT WEIGHT		
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	2.87	3.15	3.43	0.83	1.02	1.22	2.24	2.5	2.76	1.6 oz	1.4 oz
СМ	7.3	8	8.7	2.1	2.6	3.1	5.7	6.35	7	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).

#### COOKING SPECIFICATIONS

BAKING INST	TRUCTIONS	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)			
PRECAL	ITIONS	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 (40g)

# Amount per serving Calories

### 120 % Daily Value\*

70 <b>D</b> un	y value
Total Fat 6g	8%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 125mg	5%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 4g Added Sugars	8%
Protein 2g	
Vitemin D. Omen	00/
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 1mg	6%
Potassium 35mg	0%
*The % Daily Value tells you how much a nutrie serving of food contributes to a daily diet. 2.00	

serving of food contributes to a daily diet. 2,000 cal day is used for general nutrition advice.