EMMENTAL CHEESE CROISSANT BITES Specification Sheet



Product Information

Product Weight: 0.56 o

Handling & Sales Guidelines

Preheat oven to 350°F. Remove the plastic film and petits fours from the plastic tray. Cover with aluminium foil and bake in oven for 10 minutes. Do not microwave.

Ingredients, Allergens, and Nutrition

Ingredients List

Low fat milk, wheat flour [Wheat flour, wheat gluten, malted wheat flour, ascorbiuc acid (flour treatment agent)], liquid cream, butter (milk), emmental cheese [pasteurized cow's milk, salt, cheese culture, microbial rennet], water, egg yolk, sugar, baker's yeast, eggs, salt, pepper, nutmeg.

Allergens

Wheat, milk, eggs.

Precautionary Allergen Statement

may contain fish, crustaceans, three nuts, soy, sesame seeds.

Storage and Shelf Life

Shelf Life:

540 days.

Storage Conditions

KEEP FROZEN / STORE AT 0°F (-18°C)

Packaging

Primary Packaging

Attribute	Value	
Туре	Tray and Case	
Weight	Gross - 1.21 oz	
Dimensions	1.26 x 7.36 x 11.18 in	
(LxWxH)		

6 servings per container Serving size 3 piece	s (48 ₉
Amount per serving Calories	170
	ly Value
Total Fat 10g	13
Saturated Fat 7g	35
Trans Fat 0g	
Cholesterol 30mg	10
Sodium 460mg	20
Total Carbohydrate 17g	6
Dietary Fiber 1g	4
Total Sugare 4g	
Includes 0g Added Sugara	0
Protein 4g	
Vitamin D 0mcg	0
Calcium 50mg	4
Iron 0.2mg	2
Potassium 70mg	2

Secondary Packaging

Attribute	Value	
Туре	cardboard case	
Weight	Gross - 7.30 oz	
Dimensions	8.35 x 13.15 x 8.74 in	
(LxWxH)		

Pallet Configuration

Attribute	Value	
Pallet Type	US 47.24" x 39.37"	
Weight	231lbs	
Ti-Hi Information	Units/layer (Ti): 1080	
	Layers: 4 Units/pallet: 4320	
Dimensions	39.37 x 47.24 x 40 in	
(LxWxH)		

Pallet Illustration

No pallet illustration available.

Food Quality Assessment

Microbiological Characteristics

Attribute	Value	Tolerance Level
Salmonella /g:	absent/25g	Not defined