

WEIGHT : 105 g / 3.7 oz

BAKING : READY TO BAKE

UNIT/CASE : 60

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, FERROUS SULPHATE, NIACINAMIDE, THIAMIN MONONITRAT, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER (CREAM), RAISINS, SUGAR, EGGS, YEAST, MODIFIED POTATO STARCH, SALT, WHEAT GLUTEN, WHEY POWDER, NON FAT DRY MILK, FOOD ENZYMES (AMYLASES, XYLANASES), CALCIUM ACETATE, TETRASODIUM DIPHOSPHATE, DISODIUM PHOSPHATE, ASCORBIC ACID, CARROT EXTRACT, NATURAL FLAVOR, TURMERIC, PAPRIKA EXTRACT.

ALLERGENS

CONTAINS : WHEAT, MILK AND EGGS. MAY CONTAIN: SESAME, SOY, 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	3.54	4.13	4.72	0.98	1.18	1.38	2.76	3.15	3.54	3.7 oz	3.2 oz
CM	9	10.5	12	2.5	3	3.5	7	8	9	105 g	91 g

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life cooked product : 24 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :365 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

60 servings per container

Serving size 1 unit (91g)

Amount per serving

Calories 350

% Daily Value*

Total Fat 15g 19%

Saturated Fat 9g 45%

Trans Fat 0g

Cholesterol 60mg 20%

Sodium 330mg 14%

Total Carbohydrate 49g 18%

Dietary Fiber 2g 7%

Total Sugars 21g

Includes 9g Added Sugars 18%

Protein 6g

Vitamin D 0mcg 0%

Calcium 55mg 4%

Iron 1mg 6%

Potassium 184mg 4%

*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	30-45 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	16-18 MIN
	TEMPERATURE	165°C (329°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.