

## COMTE AOP\* CHEESE AND WHITE SUMMER TRUFFLE MINI CROQUE SANDWICHES x32



1 sales unit/case

265 g / sales unit

Frozen

Made in Agen, at the heart of Lot et Garonne

- With olive oil soft bread
- Sized for all kind of occasions (buffet, skewers, salad, snacking)
- An upscale version of the famous Croque-Monsieur sandwich



### PRODUCT INFORMATION

32 mini croques sandwiches garnished with Comté cheese & white summer truffle - Frozen



### RECIPE DETAILS

#### Ingrédients

Bechamel 34,1% (semi-skimmed **milk**, water, **wheat flour**, **whole milk powder**, sunflower or rapeseed oil, salt, pepper), **wheat flour** (wheat flour, **wheat gluten**, malt **wheat flour**), Comté PDO\* cheese 16,7% (**milk**), water, butter (**milk**), flavoured truffle preparation 1.7% (white Summer truffle 1,2% (Tuber aestivum), white Summer truffle cooking juice (water, salt), natural flavor), **skimmed milk powder**, yeast, salt, Extra Virgin olive oil, fleur de sel, emulsifiers : E471 and E481, spices (white pepper, black pepper, Mexican chili pepper, pink peppercorn, green peppercorn), antioxydant : E300.

\*PDO : protected Designation of Origin

#### Allergy advice

Contains : Gluten, milk

May contain : Nuts, soya, eggs, fish, shellfish, sesame seeds, celery, mustard, Mollusks

#### Ionisation

Non-ionised product containing no ionised ingredients in accordance with directive 1999/2 of 22 February 1999

#### GMO

GMO-free in the product according to the 1829/2003 and 1830/2003 Regulation

#### Certification

IFS



### NUTRITION

	For 100g
Energy (kj)	1 052
Energy (kcal)	252
Fat (g)	14
Of which saturates (g)	8,9
Carbohydrates (g)	21
Of which sugars (g)	1,6
Protein (g)	9,8
Salt (g)	1,1



### MICROBIOLOGICAL FEATURES

In accordance with the criteria applied by the CDF of 28 January 2016, Chapter 9.10 Frozen products wholly or partially raw products and pre-cooked vegetables combined with animal products



## PREPARATION GUIDELINES

### In the oven

- Preheat the oven at 200°C Th 6/7 (convection oven)
- Straight from the freezer remove the mini croques from their tray and place them on an oven dish covered with greaseproof paper.
- Place on the middle shelf and heat at 200°C (Th 6/7) for 9 to 10 minutes (10 to 11 minutes in a traditional oven). Cooking time can be adjusted depending on the coloration you want to obtain.



9-10 min/200°C

Never put in a microwave  
Do not overbake the products



## STORAGE GUIDELINES

Before thawing		
	Transport	Storage
Temperature	-18 °C minimum	
Shelf life	Bes Before date : 18 mois	

NEVER REFREEZE ONCE DEFROSTED (THAWED)



## PACKAGING

Component & Material	Component	Material	Ext dimensions (mm)	Packaging weight (g)
Primary	Tray	White cardboard		
	Flowpack			
Secondaire	Cardboard box			



## LOGISTIC VALUES

	Sales Unit	Case	Pallet
EAN	3251516509007	03251516509014	03251516509038
Net weight (kg)	0,265	0,265	119,52
Gross weight (kg)	0,397	0,397	204,05
Lxwxh (mm)	346x223x40	346x223x40	1200x800x1790
Nb of sales units	1	1	451

Pallet configuration					
	Nb cases/layer	Nb layers/pallet	Nb cases/pallet	Nb sales units / pallet	Maximum height (mm)
80*120	11	41	451	451	1790
100*120	-	-	-	-	-