REVISION 04 (21-11-2023)

WEIGHT: 100 g / 3.5 oz BAKING: READY TO BAKE UNIT/CASE: 84

#### **INGREDIENTS LIST**

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CREAM CHEESE FILLING [WATER, CREAM CHEESE (SKIM MILK, CREAM, SALT, GUAR GUM, XANTHAN GUM, LOCUST BEAN GUM, BACTERIAL CULTURES), SUGAR, MODIFIED CORN STARCH, LACTIC ACID, XANTHAN GUM, SALT, SODIUM CITRATE, LOCUST BEAN GUM, NATURAL FLAVOR], STRAWBERRY FILLING [DICED STRAWBERRY, STRAWBERRY PUREE, SUGAR, MODIFIED CORN STARCH, NATURAL FLAVOR], BUTTER (CREAM), WATER, YEAST, SUGAR, EGGS, LESS THAN 2 PERCENT OF PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.



**DELIVERED PRODUCT** 

## **BAKED PRODUCT**



# **ALLERGENS**

CONTAINS: WHEAT, MILK, EGGS, SOY.

#### **GMO**

Contains a Bioengineered Food Ingredient



### PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER		
	min	target	max	min	target	max	min	target	max
IN	4.17	4.49	4.72	0.94	1.22	1.34	2.83	3.09	3.35
СМ	10.6	11.4	12	2.4	3.1	3.4	7.2	7.85	8.5

UNIT WEIGHT						
frozen	cooked					
3.5 oz	3.1 oz					
100 g	88 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 INS	TRUCTIONS	PRODUCT DESCRIPTION		
THAWING	WHERE	ROOM TEMPERATURE		
	TIME	30 MIN		
	TEMPERATURE	20°C (68°F)		
PROOFING	HUMIDITY	NOT REQUIRED		
	TIME	NOT REQUIRED		
	TEMPERATURE			
BAKING	OVEN TYPE	CONVECTION		
	TIME	18-22 MIN		
	TEMPERATURE	180°C (356°F)		
PRECAL	JTIONS	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**

servings per container

Serving size

1 unit (88g)

Amount per serving

Calories	290
% D	aily Value*
Total Fat 15g	19%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 300mg	13%
Total Carbohydrate 34g	12%
Dietary Fiber 1g	4%
Total Sugars 11g	
Includes 10g Added Sugars	s 20%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1mg	6%
Potassium 73mg	2%

\*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.