



MINI PALMIER

WEIGHT : 20 g / 0.70 oz

UNIT/CASE : 200

CASE/PALLET : 110
(10 LAYERS OF 11 CARTONS)

INGREDIENTS LIST

WHEAT FLOUR (GLUTEN), BUTTER 32% (MILK), WATER, SUGAR 12%, SALT. GMO FREE
THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES WALNUTS, HAZELNUTS, ALMONDS, PISTACHIO, NUTS, EGGS, SOYA - GMO FREE

ALLERGENS

CONTAINS: CEREAL (GLUTEN), MILK

ORIGIN

FRANCE (IMPORTED)

DELIVERED PRODUCT



PHYSICAL PRODUCT SPECIFICATIONS

	UNIT	CARTON			PALLET		
	-	LENGTH	HEIGHT	WIDTH	LENGTH	HEIGHT	WIDTH
IN	-	13.62	4.88	11.65	39.37	54.72	47.24
CM	-	34.6	12.4	29.6	100	139	120
		CASE FT3	0.44				

	NET WEIGHT			GROSS WEIGHT		
	UNIT	CARTON	PALLET	UNIT	CARTON	PALLET
KG	0.02	4	440	0.02	4.22	464.2
LBS	0.04	8.81	970.03	0.04	9.30	1023.38

PREPARATION GUIDELINES

BEST-BEFORE DATE: 365 DAY(S) at -0.4°F
SHELF LIFE: UP TO 4 DAYS AT ROOM TEMPERATURE.

DON'T DEFROST BEFORE BAKING.
PLAN THE PLACE FOR THE DEVELOPMENT OF PRODUCTS.
BAKE AT 392°F (200°C) DURING 10-12 MINUTES,
TURN OFF THE PRODUCTS AND BAKE AGAIN 5 MINUTES AT 392°F (200°C).

Energy	425	kcal/100g
	1772	KJ/100g
Fat Content	28,1	g/100g
Saturated fatty acids	15	g/100g
Carbohydrates	38,1	g/100g
Sum of Sugars	11,9	g/100g
Fibers	1,5	g/100g
Proteins	4,2	g/100g
Salt	0.8	g/100g
Potassium	62.06mg	g/100g

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	NOT REQUIRED
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	NOT REQUIRED
BAKING	OVEN TYPE	CONVECTION OVEN
	TIME	10-12 MINUTES
	TEMPERATURE	390°F (200°C)