

	Document: <u>Technical Datasheet</u>	
	Object: <u>Butter Straight Croissant with Almond cream</u>	

Product Description

Raw product, frozen, oven ready. Straight-shaped consisting of a dough of leavened dough with butter filled with almond cream decorated with lamella almonds.

Ingredients

WHEAT flour, BUTTER 19.5%, water, ALMOND preparation 10.5% (sugar, water, apricot ALMONDS, legume flour, ALMONDS 4%, oils vegetables (sunflower, cocoa butter, safflower), stabilizer: sorbitol syrup (E420ii); modified corn starch (E 1422); preservative: sorbic acid (E200); flavorings), natural yeast (WHEAT flour, water, microbial starters), cream 4.5% (water, sugar, glucose syrup, modified corn starch (E1422); palm oil, skimmed MILK powder, preservative: potassium sorbate (E202); flavorings, coloring: E160a;), ALMONDS 2.8%, sugar, yeast, EGGS, WHEAT GLUTEN, MILK proteins, salt, skimmed MILK powder, coloring: E160a (i); emulsifier: E472e (rapeseed); anti-caking agent: E170; dextrose, rapeseed oil, antioxidant: E300; enzymes. May contain traces of SOY, seeds of SESAME.

Microbiological Characteristics

Enterobacteriaceae	< 1000 Ufc/g
E. Coli	< 10 Ufc/g
Moulds	< 100 Ufc/g
Staphilococcus coagulase +	< 100 Ufc/g
Listeria monocytogenes	Absent /25 g
Salmonella	Absent /25 g

Nutritional characteristics (average content in 100g of product)

Energy	1525 KJ/365 kcal
Fats	21 g
<i>Of which saturates</i>	11 g
Carbohydrate	35 g
<i>Of which sugar</i>	11 g
Fibre	1,7 g
Protein	8,2 g
Salt	0,70 g

Physical Characteristics

Butter Straight Croissant with Almond cream 95g

95 g x 52 pcs; net weight: 4940 g

Packaging

Corrugated cardboard box (double wave) containing polyethylene bag sealed to food in which the products are located (suitable for food contact in accordance with the M. D. 21/03/73 and later).

Carton Size (T8): 400 mm x 260 mm x 240 mm (L x H)

Pallet row: 9 cartons. Layers per pallet: 8; Euro pallets containing 72 cartons.

Pallet Size: 800 mm x 1200 mm x 2070 mm

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Conservation

Lower temperature to -18 °C.

Once thawed the product must not be refreezed.

Shelf life

8 Months from the date of production, if properly stored at - 18 °C.

Transport Mode

In truck at a temperature not higher than - 18 °C.

How to use

Preheat the oven to 160/165 °C and bake for 24/26 minutes.

Categories of use

The product can be consumed by subject with:

<i>With allergies and / or intolerant</i>	Yes /No	<i>With allergies and / or intolerant</i>	Yes /No
Gluten (Celiacs)	No	Milk/Lacotse	No
Crustaceans	Yes	Mustard	Yes
Eggs	No	Celery	Yes
Fish	Yes	Sesame	No
Peanuts	Yes	Sulfur dioxide	Yes
Soy	No	Lupins	Yes
Nuts	No	Molluscs	Yes

<i>Styles of food and life</i>	Yes /No
Vegetarians	Yes
Vegan	No
Kosher	No
Halal	No

Allergens (Directive 2003/89/EC) (Reg. EU 1169/2011)

<i>Allergens</i>	<i>Presence</i>	<i>Possible contamination</i>	<i>Ingredient</i>
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their strains hybridized) and derived products	YES		FLOUR
Crustaceans and products thereof	NO		
Eggs and egg products	YES		EGGS
Fish and fish products	NO		
Peanuts and peanut products	NO		
Soy and soy-based products		YES	
Milk and milk-based products (including lactose)	YES		BUTTER
Nuts: almonds (Amigdalus Communis L.), hazel (Corylus avellana), walnuts (Juglans regia), cashew nut (Anacardium occidentale), pecan (Carya Illinoiesis (Wangenh) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio (Pistacia	YES		ALMONDS

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vera), walnuts of Queensland (Macadamia Ternifolia) and derived products			
Celery and products based on celery	NO		
Mustard and products based on mustard	NO		
Sesame seeds and products of sesame seeds		YES	
Sulfur dioxide and sulphites at concentrations greater than 10 mg/kg	NO		
Lupins and products based on lupins	NO		
Molluscs and products based on molluscs	NO		