

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

Product Description

Raw product, frozen, oven ready. Straight in shape made up of a dough of leavened dough with butter stuffed with apricot decorated with sugar pearls.

Ingredients

WHEAT flour, BUTTER 19.5%, apricot preparation 15,7% (apricot purée "Bella d'Imola" 50%, glucose-fructose syrup, sugar, gelling agents: E440i pectin; lemon concentrated juice, acidifier: E330; natural flavors), water, natural yeast (WHEAT flour, water, microbial starter), sugar, yeast, EGGS, MILK proteins, salt, skimmed MILK powder, WHEAT of GLUTEN, colorant: E160a (i); emulsifier: E472e (rapeseed); anti-caking agent: E170; dextrose, rapeseed oil, antioxidant: E300; enzymes. May contain MUSTARD, SOY, SESAME and NUTS.

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	1442 kJ/344 kcal
Fats	17 g
<i>Of which saturates</i>	11 g
Carbohydrate	41 g
<i>Of which sugar</i>	16 g
Fibre	0,9 g
Protein	6,4 g
Salt	0,78 g

Physical Characteristics

Butter Straight Croissant with apricot 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

Conservation

Lower temperature to -18 °C.

Once thawed the product must not be refreezed.

Shelf life

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

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Transport Mode

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

How to use

Preheat the oven to 160/165 °C, place the product on the baking trays and 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	No
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 vera), walnuts of Queensland (Macadamia Ternifolia) and derived products		YES	
Celery and products based on celery	NO		
Mustard and products based on mustard		YES	
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		