

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

Product Description

Raw, frozen and ready to bake product. Straight shape made by leavened dough with butter filled with hazelnut cream and decorated with chocolate drops.

Ingredients

WHEAT flour, BUTTER 19.5%, HAZELNUT cream 16% (sugar, vegetable oil and fat (rapeseed, cocoa butter and sunflower), HAZELNUTS 16%, lean cocoa powder 8%, whole MILK powder, starch potato, emulsifier: sunflower lecithin, flavorings), water, natural yeast (WHEAT flour, water, microbial starter), yeast, sugar, chocolate drops (sugar, cocoa paste, cocoa butter, emulsifier: SOY lecithin; flavor), EGGS, MILK proteins, salt, skimmed MILK powder, WHEAT GLUTEN, coloring agent: E160a (i); emulsifier: E472e (rapeseed); anti-caking agent: E170; dextrose, rapeseed oil, antioxidant: E300; enzymes.

May contains traces of SESAME seeds.

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 100 g of product)

Energy	1 607 kJ/ 385 kcal
Fats	22,0 g
<i>Of which saturates</i>	13,0 g
Carbohydrate	39,0g
<i>Of which sugar</i>	15 g
Fibre	1,2 g
Protein	7,1 g
Salt	0,74 g

Physical Characteristics

Straight Croissant Butter with hazelnut cream 95g
95 g x 52 pieces; Net weight: 4940 g

Packaging

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

Carton size: 400 mm x 260 mm x 240 mm (Le x W x H)

Cartons for layer 9. Layers for pallet 8. Euro Pallet contains 72 cases.

Pallet Size: 800 mm x 1200 mm x 2070 mm

Storage

Lower temperature to -18 °C. Once thawed the product must not be refreeze.

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Shelf life

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

Transport Mode

In truck at the lower temperature of -18 °C.

How to use

Pre-heat the oven to 160/165 °C defrost 20 minutes and bake for about 24/26 minutes our until desired gilding.

Categories of use

The product can be consumed by subject with:

<i>With allergies and / or intolerant</i>	<i>Yes /No</i>	<i>With allergies and / or intolerant</i>	<i>Yes /No</i>
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>	<i>Yes /No</i>
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		

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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		