Product specification sheet : 502547

BEIGNET CHOC 70gCT/SG VRAC MTL

Commercial designation : 44 CHOCOLATE-HAZELNUT DONUTS 70g Product category : Frozen

Ingredients :

wheat flour, cho 28% (sugar, su powder, lactose powdered chocol emulsifier [sunfl flavouring, salt) sunflower, rapes wheat gluten, maltodextrins, n malted wheat fl (E412,E415), colouring (betaagent (E450, E5 ascorbic acid).

Allergens :

Allergens are spe all sites, we advi contamination al Wheat, eggs, mi

No need of label rules CE 1829 ar

Specifications

-donuts / box : 4 -Diameter: 80 n -Height: 50 mm -Number of boxe -number of boxe -Number of layer -Net weight: 70

Microbiological Regulation 2073/2

Nutritional value per 100g Fully bakedproductAnalysed values			
Energy	1690 KJ / 404.0 KCal		
Fat	20 g		
 of which saturated fats 	2.4 g		
Carbohydrate	50 g		
- of which sugar	20 g		
Dietary Fiber	1.5 g		
Protein	5.2 g		
Salt	0.90 g		
	·		

Range : Donuts

Cust. code

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		BBD : 18 n	months		
nflower b , hazel late 0,6 ^c lower le b , water seed), e butter profi- butter profi- lour, dea emulsifie -caroten	hazelnut flavored filling oil, fat-reduced cocoa nuts paste 0,6%, % [sugar, cocoa powder], cithin], natural hazelnut , vegetable oils (eggs, sugar, yeast, salt, powder (butter, teins, emulsifier [E471]), activated yeast, thickeners er (E471), natural e [E160a(iii)]), raising pur treatment agent (Storage conditions : Store at -18°C (-0,4°F) Never refreeze a product once thawed. Baking instructions : Remove the products out of their boxes, put them flat on a tray and let them defrost for 1 hour 30 minutes at room temperature. Preservation: to keep all their softness, products defrost and out of their box must be consumed			
ise you t	each production site. For to note as potential lowing allergens :	during the day. To extend the life of the products, be sure to keep them in a package. Thus they can be consumed until 72 hours after thawing. Packaging and palletisation : L w H Gross- Number			
ling for nd 1830	GMO in accordance with /2003	BOX	Image: Complexity		
: 44 nm +/-	5	PALLET	Reference:240062 Ret H170 RENF 120 80 197 293.4 246.4 3520 EAN13:3248288087765 EAN14:03248288087741 Reference:Europe Image: Complement of the second sec		
	allet : 80 allet : 10				
	n accordance either with vith the book of specifications				
-	100g Fully baked Sed values	1			
ated	1690 KJ / 404.0 KCal 20 g 2.4 g	Commerci DECOURVA			

Franck	03/11/2020	
Quality:		CG.
GAMBERT Claire	03/11/2020	Ŧ

Siège social : 18, avenue Foch 57730 Folschviller

