



# PRODUCT DATA SHEET

Cereal and seed croissant 30g		
An original croissant with character to introduce new flavours to your customers!		
<b>440304</b>	Product image (non contractual)	

<b>Internal product code</b>	440304	<b>Status</b>	Frozen
<b>Trade name</b>	Cereal and seed croissant 30g	<b>Minimum durability date</b>	9 months
<b>Legal name</b>	Frozen grain and seed croissant	<b>Invoice nomenclature</b>	Cereal and seed butter croissants 30g
<b>Customs nomenclature</b>	1901200000	<b>Additional items in the box</b>	/
<b>Product made in / at</b>	France	<b>Channel</b>	

## LIST OF INGREDIENTS (product as sold)

Major European allergens are indicated in capital letters

WHEAT flour (origin: France) 40%, water, BUTTER 19%, seed mix 7% (pumpkin seed <2%, chia seeds <2%, yellow flax seeds <2%, sunflower seeds <2%), yeast, sugar, 1.2%, salt, EGGS, WHEAT GLUTEN, enzyme, toasted malted barley flour, dehydrated devitalised WHEAT germ leaven, emulsifier: mono- and diacetyl tartaric acid esters of mono- and diglycerides E472e, malted WHEAT flour, deactivated yeast, flour treatment agent: ascorbic acid E300.

Percentage of butter in the dough	20%
Possible traces of allergens Europe	Nuts (hazelnuts, almonds, pecans and pistachios) and Soya

No GMOs, in accordance with EC Regulations 1829 and 1830/2003  
No ionising treatment

## Claims

The product complies with the following claims: Vegetarian / Palm-free / Fine butter / Barn eggs

NUTRITIONAL VALUES /100g (as sold)			
Energy (KJ)	1374	Sodium (mg)	433
Energy (Kcal)	329	Calcium (mg)	
Fat (g)	20	Potassium (mg)	
of which saturated fatty acids (g)	13	Iron (mg)	
Carbohydrates (g)	37	Vit A (mg)	
Of which sugars (g)	6.2	Vit D (mg)	
Dietary fibre (g)	2.7	Trans fatty acids (g)	
Protein (g)	8	Cholesterol (mg)	
Salt (g)	1.1		

STORAGE CONDITIONS
Store at negative temperature: -18°C. Do not refreeze a thawed product.

ADVICE ON IMPLEMENTATION
Preheat oven to 200°C / Baking tray (40x60cm): 24 pastries per baking tray covered with a sheet of baking paper / Defrosting: 30 min / Baking time 10/12 min at 165°C / Ours open / Resting time after baking: 30 min The advice for baking varies depending on the material used and the filling of the oven Use of steam: advice on steam is available from our teams

PRODUCT DIMENSIONS (product as sold)				
Length (cm)	Width (cm)	Circumference (cm)	Diameter (cm)	Height (cm)
9,5 +/-1	5 +/-0,5			3,5 +/-0,5

LOGISTICAL DATA								
	EAN	Length (cm)	Width (cm)	Height (cm)	Gross weight (Kg)	Net weight (Kg)	Number of CVUs	Number of pieces
LDPE bag		/	/	/	1.514	1.5	/	50
Box 202486	3248288158496	39.8	29.8	24.1	4.941	4.5	1	150
Europe Pallet	3248288158519	120	80	182	299	252	56	8400

Number of boxes per layer	8	Number of layers per pallet	7	Number of boxes per pallet	56
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Microbiological characteristics	Target values	Tolerances
Escherichia coli	<10/g	<100/g
Staphylococcus aureus	<100/g	<1000/g
Listeria monocytogenes	Absence / 25g	<10/g
Salmonella	Absence / 25g	/

Packaging characteristics					
Cardboard	Bag	Label	Adhesive tape	Blister	Link
PAP 20	LDPE 4	PAP 22	PP5		

Product complies with French and European regulations. Version: 1 Date: 06/02/2023