




PRODUCT DATA SHEET

Mini croissant 25g ready to bake		
A delicious viennoiserie emblematic of French savoir-faire in a mini version.		
401262	Product image (non-contractual)	Consumer packaging
		

Internal product code	401262	Status	Frozen food
Trade name	Mini croissant 25g ready to bake	Minimum durability date	12 months
Legal name	Frozen croissant	Invoice nomenclature	MINI CROIS PB 18% 25g PREP MTL
Customs nomenclature	1901200000	Additional information	
Product manufactured in	France	Channel	

LIST OF INGREDIENTS (product as sold) The major European allergens are indicated in capital letters.

WHEAT flour (origin: France), water, BUTTER 18%, yeast, sugar, EGGS, salt, WHEAT GLUTEN, malted WHEAT flour, deactivated yeast, flour treatment agent: ascorbic acid E300, enzymes.

Percentage of butter in the dough 18%

Possible allergens Europe /

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

NUTRITION VALUES /100g (as sold)

Energy (KJ)	1291	Sodium (mg)	390
Energy (Kcal)	308	Calcium (mg)	21
Fats (g)	15	Potassium (mg)	109
of which saturated fatty acids (g)	9,2	Iron (mg)	1
Carbohydrates (g)	36	Vit A (mg)	<0.3
Of which sugars (g)	5,4	Vit D (mg)	<0.3
Dietary fibre (g)	1,4	Trans fatty acids (g)	0,6
Protein (g)	6,8	Cholesterol (mg)	80
Salt (g)	0,98		

Claims

The product complies with the following claims: Vegetarian / Palm-free / Fine butter / Eggs laid on the ground

STORAGE CONDITIONS

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

ADVICE ON REINSTATEMENT

Preheat oven to 200°C / Plating (40x60cm): 24 pastries per baking tray covered with a sheet of baking paper / Defrosting: 30 min / Baking 10/12 min at 165°C / Open oven / Rest time after baking: 30 min
Preparation instructions vary depending on the equipment used and the oven filling.
Using steam: advice on preparing with steam is available from our teams.

PRODUCT DIMENSIONS (product as sold)

Length (cm)	Width (cm)	Circumference (cm)	Diameter (cm)	Height (cm)
8.5 +/-1	4 +/-1			3 +/-1

LOGISTICS DATA

	EAN	Length (cm)	Width (cm)	Height (cm)	Gross weight (Kg)	Net weight (Kg)	Number of UVCs	Number of pieces
Plastic bag		/	/	/	1,02	1	/	40
Carton 202605	3248284012624	39,5	29,5	19,4	4,353	4	1	160
Palette Europe	3248288007558	120	80	209	375,74	320	80	12800

Number of boxes per layer	8	Number of layers per pallet	10	Number of boxes per pallet	80
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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 features

Cardboard	Sachet	Label	Adhesive tape	Blister	Link
PAP 20	LDPE 4	PAP 22	PP5		

Product complies with French and European regulations. Version: 2 Date: 10/07/2023