



# PRODUCT DATA SHEET

| Croissant with cocoa and hazelnut filling 85g                     |                                 |  |
|---|---------------------------------|--|
| The tough guy with the tender heart, a creative and tasty pastry. |                                 |  |
| <b>440021</b>   | Product image (non contractual) |  |
|   |                                 |  |

|                              |   |                                    |   |
|------------------------------|---|------------------------------------|---|
| <b>Internal product code</b> | 440021  | <b>Status</b>                      | Frozen  |
| <b>Trade name</b>            | Croissant with cocoa and hazelnut filling 85g | <b>Minimum durability date</b>     | 12 months   |
| <b>Legal name</b>            | Croissant with frozen cocoa filling           | <b>Invoice nomenclature</b>        | Butter croissants with cocoa-hazelnut filling 85g |
| <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

Dough 79,5% (WHEAT flour (origin: France), water, BUTTER 14%, sugar, yeast, WHEAT GLUTEN, salt, emulsifier: mono- and diacetyl tartaric acid esters of mono- and diglycerides E472e, flour treatment agent : E300 ascorbic acid, deactivated yeast, malted WHEAT flour, enzymes), filling 16% (sugar, non-hydrogenated vegetable oils and fats [ rapeseed, cocoa, sunflower ], NOISETTES 2.1%, low-fat cocoa powder 1.2%, skimmed MILK powder, emulsifier : sunflower lecithin E322, flavouring ), decoration 2.8% ( sugar, hazelnuts 0.7%, cocoa mass 0.6%, low-fat cocoa powder 0.2%, emulsifier : rapeseed lecithin E322, glazing agents : shellac E904, thickener : gum arabic E414 ), gilding 1% ( EGGS).

|   |  |
|---|--|
| Percentage of butter in the dough                             | 18%  |
| Possible traces of allergens Europe                           | Nuts (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)                        | 1509 | Sodium (mg)           | 358 |
| Energy (Kcal)                      | 361  | Calcium (mg)          |     |
| Fat (g)                            | 18   | Potassium (mg)        |     |
| of which saturated fatty acids (g) | 8.8  | Iron (mg)             |     |
| Carbohydrates (g)                  | 42   | Vit A (mg)            |     |
| Of which sugars (g)                | 12   | Vit D (mg)            |     |
| Dietary fibre (g)                  | 1.6  | Trans fatty acids (g) |     |
| Protein (g)                        | 7.9  | Cholesterol (mg)      |     |
| Salt (g)                           | 0.91 |                       |     |

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

| ADVICE ON IMPLEMENTATION  |
|---|
| Preheat oven to 200°C / Baking tray (40x60cm): 12 pastries per baking tray covered with a sheet of baking paper / Defrosting: 30 min / Baking time 18/20 min at 165°C / Ours open / Resting time after baking: 30 min<br>The advice for baking varies depending on the material used and the filling of the oven<br>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) |
| 13 +/-1.5                            | 6 +/-1     |                    |               | 4 +/-1      |

| LOGISTICAL DATA |               |             |            |             |                   |                 |                |                  |
|-----------------|---------------|-------------|------------|-------------|-------------------|-----------------|----------------|------------------|
|                 | EAN           | Length (cm) | Width (cm) | Height (cm) | Gross weight (Kg) | Net weight (Kg) | Number of CVUs | Number of pieces |
| LDPE bag        |               | /           | /          | /           | 2.564             | 2.55            | /              | 30               |
| Box 202486      | 3248288137088 | 39.8        | 29.8       | 24.1        | 5.527             | 5.1             | 1              | 60               |
| Europe Pallet   | 3248288137101 | 120         | 80         | 182         | 332               | 285.6           | 56             | 3360             |

|                           |   |                             |   |                            |    |
|---------------------------|---|-----------------------------|---|----------------------------|----|
| Number of boxes per layer | 8 | Number of layers per pallet | 7 | Number of boxes per pallet | 56 |
|---------------------------|---|-----------------------------|---|----------------------------|----|

| 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