



PRODUCT DATA SHEET

Pure butter croissant 18% 65g		
An accessible pastry with a simple and tasty recipe.		
401258	Product image (non contractual)	
		

Internal product code	401258	Status	Frozen
Trade name	Pure butter croissant 18% 65g	Minimum durability date	12 months
Legal name	Frozen pure butter croissants	Invoice nomenclature	CROIS PB18% 65g PREP MTL
Customs nomenclature	1901200000	Additional items in the box	/
Product made in / at	France	Channel	

LIST OF INGREDIENTS (product as sold)

Major European allergens are indicated in capital letters

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

Percentage of butter in the dough 18%

Possible traces of allergens Europe /

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 / Barn eggs

NUTRITIONAL VALUES /100g (as sold)

Energy (KJ)	1291	Sodium (mg)	390
Energy (Kcal)	308	Calcium (mg)	21
Fat (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		

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): 15 pastries per baking tray covered with a sheet of baking paper / Defrosting: 30 min / Baking time 16/18 min at 165°C / Oven 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)
13 +/-2	5 +/-1			4 +/-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	/	/	/	/	2.23	2.21	/	34
Box 202486	3248284012587	39.8	29.8	24.1	4.845	4.42	1	68
Europe Pallet	3248288007404	120	80	208	337.6	282.9	64	4352

Number of boxes per layer	8	Number of layers per pallet	8	Number of boxes per pallet	64
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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: 01/03/2023