

**Product specification sheet : 440283**

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Mixed margarine/butter croissant, cocoa-hazelnut filling, pre-proofed, frozen

**Commercial designation :** Mixed butter/margarine croissants, cocoa-hazelnut filling 85g

**Product category :** DEEP FROZEN

**Range :** Viennoiserie

**Ingredients :**

dough 79.41% ( **wheat** flour ( origin: France), water, vegetable fats and oils 9.95% [ palm, rapeseed ], sugar, yeast, **butter**1.43%, salt, **wheat gluten**, enzymes [ hemicellulases, alpha-amylases, xylanases, amylases, cellulases, transglutaminases ], natural flavouring, concentrated lemon juice, malted **wheat** flour, deactivated yeast, flour treatment agent [ E300 ] ), filling 16.47% ( sugar, non-hydrogenated vegetable oils and fats [ rapeseed, cocoa, sunflower ], **hazelnuts**2.14%, fat-reduced cocoa powder 1.22%, skimmed **milk** powder, emulsifier [ E322 [ sunflower lecithin ] ], flavouring ), Decoration 2.94% ( sugar, **hazelnuts**0.82%, cocoa mass 0.55%, fat-reduced cocoa powder 0.15%, emulsifier [ E322 [ rapeseed lecithin ] ], coating agent [ E904 ], thickener [ E414 ] ), glazing 1.18% (whole **eggs**).

**Allergens :**

Allergens are specific to each production site. For all sites, we advise you to note as potential contamination all the following allergens :  
Site A07 : NUTS (almonds, pecans, pistachio) and SOYA.

No need of labelling for GMO in accordance with rules CE 1829 and 1830/2003

**Specifications :**

- Number of boxes per layer : 8
- number of boxes per pallet : 64
- Number of layers per pallet : 8

**Microbiological data**, in accordance either with Regulation 2073/2005 or with the book of specifications

**Nutritional value per 100g Preproved product**

Analysed values

Energy	1530 KJ / 367 KCal
Fat	23 g
- of which saturated fats	7.8 g
Carbohydrate	39 g
- of which sugar	15 g
Dietary Fiber	2.1 g
Protein	7.1 g
Salt	0.89 g

BBD : 12 months

**Storage conditions :**

To keep frozen at -18°C.

After opening , close the inner bag before putting it

back in the freezer.

Do not refreeze a defrosted product.

Ensure quick rotation of stock.

**Baking instructions :**

Preheat oven to 200°C / Tray preparation (40x60 cm) :12 viennoiseries per baking tray lined with a sheet of baking paper/ Defrosting :30 min / Bake for18-20 min at 165°C / Open oura / Resting time after baking : 30 min.

Recommendations for preparation may vary depending on the equipment used and how full the oven is.

**Packaging and palletisation :**

	L (cm)	w (cm)	H (cm)	Gross-weight (kg)	Net-weight (kg)	Number of units
BAG	0	0	0	2.565	2.550	30
	EAN13:3248288157529					
	Reference:203391					
BOX	39.900	29.900	24.500	5.637	5.100	60
	EAN13:3248288157536					
	Reference:203718					
PALLET	120	80	209	383.0	326.0	3840
	EAN13:3248288157550 EAN14:03248288157536					
	Reference:Europe					

**Commercial:**

ELOPHE Alexis

14/10/2022

**Quality:**

CAFFIER Laetitia

14/10/2022

*L. Caffier*

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