

PRODUCT DATA SHEET

Mini frozen mixed croissants 25g		
An even more accessible pastry with a simple and tasty recipe in a mini version.		
440342	Product image	
		

Internal product code	440342	Status	Frozen
Trade name	Mini frozen mixed croissants 25g	Minimum durability date	12 months
Legal name	Frozen mini butter and margarine croissants	Invoice nomenclature	MINI MIXED CROISSANT 25G PREP MTL
Customs nomenclature	1901200000	Additional items in the box	/
Product made in	France		

LIST OF INGREDIENTS (product as sold)

Major European allergens are indicated in capital letters

WHEAT flour (origin: France), water, vegetable oils and fats 12,5%, sugar, yeast, whole EGGS, BUTTER 1,8%, salt, WHEAT GLUTEN, malted WHEAT flour, enzymes, deactivated yeast, natural flavouring, lemon juice concentrate, flour treatment agent : ascorbic acid (E300).

Percentage of butter in the dough

1,80%

Possible allergenic traces Europe

Soya and nuts.

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

No ionising treatment

Claims

The product complies with the following claims: RSPO SG / Barn eggs

NUTRITIONAL VALUES /100g (as sold)

Energy (KJ)	1190	Sodium (mg)	0,394
Energy (Kcal)	285	Calcium (mg)	
Fat (g)	15	Potassium (mg)	
of which saturated fatty acids (g)	6,6	Iron (mg)	
Carbohydrates (g)	36	Vit A (mg)	
Of which sugars (g)	7,3	Vit D (mg)	
Dietary fibre (g)	2,1	Trans Fatty Acids (g)	
Protein (g)	7	Cholesterol (mg)	
Salt (g)	1		

STORAGE CONDITIONS

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

TIPS FOR REAPPLICATION

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 / Oven open / Rest time after baking: 30 min

The advice for cooking 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)
8 +/-1	4 +/-1			3 +/-1

LOGISTICAL DATA

	EAN	Length (cm)	Width (cm)	Height (cm)	Gross weight (Kg)	Net weight (Kg)	Number of CVUs	Number of pieces
NEUTRAL microperforated transparent PeBD bag	3248288161205	/	/	/	2,515	2,5	/	100
Cardboard	3248288161212	39,8	29,8	24,1	5,34	5	1	200
Europe	3248288161236	120	80	206	364	320	64	12800

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

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	/

Product complies with French and European regulations. Version: 1 Date: 18/11/2022