

## MINI BUTTER CROISSANT 30G/1.05OZ X180/CASE - HERITAGE Product code : 27863



Suggestion of presentation

## **PRODUCT DESCRIPTION**

BREAKFAST PASTRIES **Technology:** Ready to bake

Physical criteria	
That sold such weight (g) 30.00	180 mini butter croissants with butter, 30 grams/1.05 ounces, ready to bake,

GTIN/EAN product :	03291810278636	GTIN/EAN cardboard: 329181	11211601	
Palletizing Cartons / layer Layers / pallet Cartons / pallet Units / pallet	10 8 80 14,400	Packaging Pieces / carton Dim. L x w x h mm cardboard Dim. L x w x h in cardboard Net weight of the carton (kg)/(in)	d 15.52x11.57x8.22 kg)/(in) 5.400kgs/11.90lbs	
Overall - included palette (cm)/(in) height Dimension palette	2m Max / 78.74 100cm x 120cn	Gross weight of the carton (kg)/(in)  Minimum durability  4in Max  n / 39.37in x 47.24in	) 5.900kgs/13.00lbs 12 Months	

## **SELLING POINTS**

An exceptional crispness and smoothness for this mini croissant.

Its industrial secrets:

- noble ingredients: pure butter product (24%) and cane sugar (5.5%)

- a recipe with sourdough which enhances flavorings and unique shades of taste.

- a non color, non artificial flavoring and non hydrogenated vegetables oils and fats recipe.

#### **INGREDIENTS (AS SOLD)**

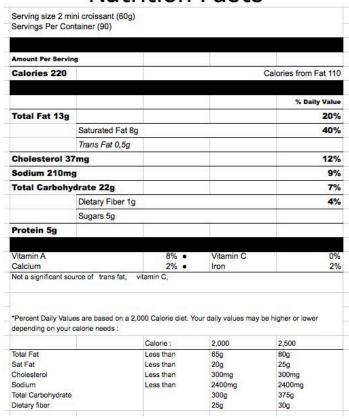
**wheat** flour, **butter** 24%, water, cane sugar 5.5%, yeast, **wheat gluten**, **eggs**, salt, whole **milk** powder, sugar, **wheat** sourdough (water, fermented **wheat** flour), flour treatment agent: E300, color: beta-carotenes from natural origin, enzyme.

Allergens: Wheat, eggs, milk

May contain soy, sesame seeds and nuts.

#### **NUTRITIONAL VALUES**

# **Nutrition Facts**



### **CHARACTERISTICS**

- ✓ Vegetarian product
- ✓ Pork-free
- ✓ Non-alcoholic

- ✓ No artificial colors or
  - flavors\*
- ✓ Fat-free hydrogenated
- ✓ No GM labelling
- ✓ Without ionization

\*For bread, in compliance with legislation



Conservation



Baking

Forced air furnace 14-16 min to 170 °C/338°F

## **OPERATING TIPS:**

Without defrosting, place products on tray. For better flakiness, leave to defrost on baking sheets 10-15 min before baking.

Cooking: 13-15 min at 170°C/338°F.

Do not refreeze once thawed.

## MICROBIOLOGICAL INFORMATION

	Hygiene criteria (M=10m)	Security criteria
enterobacteriaceae	m=10000	
E.Coli	m=10	
salmonella		0
listeria monocytogenes		m < 100
Coagulase positive staphylococci	m=100	
Sulphites reducing anaerobe (37°c)	m=100	