



HÉRITAGE

**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  
That sold such weight (oz) 1.05

180 mini butter croissants with butter, 30 grams/1.05 ounces, ready to bake, frozen, Délifrance Héritage branded.

**GTIN/EAN product :**

03291810278636

**GTIN/EAN cardboard :**

3291811211601

**Palletizing**

Cartons / layer 10  
Layers / pallet 8  
Cartons / pallet 80  
Units / pallet 14,400

**Packaging**

Pieces / carton 180 (45 x 4)  
Dim. L x w x h mm cardboard 394x294x209  
Dim. L x w x h in cardboard 15.52x11.57x8.22  
Net weight of the carton (kg)/(in) 5.400kgs/11.90lbs  
Gross weight of the carton (kg)/(in) 5.900kgs/13.00lbs

**Minimum durability**

12 Months

Overall - included palette (cm)/(in)  
height Dimension palette

2m Max / 78.74in Max  
100cm x 120cm / 39.37in x 47.24in

**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

Serving size 2 mini croissant (60g)			
Servings Per Container (90)			
<b>Amount Per Serving</b>			
<b>Calories 220</b>	Calories from Fat 110		
<b>% Daily Value</b>			
<b>Total Fat 13g</b>	<b>20%</b>		
Saturated Fat 8g	<b>40%</b>		
Trans Fat 0,5g			
<b>Cholesterol 37mg</b>	<b>12%</b>		
<b>Sodium 210mg</b>	<b>9%</b>		
<b>Total Carbohydrate 22g</b>	<b>7%</b>		
Dietary Fiber 1g	<b>4%</b>		
Sugars 5g			
<b>Protein 5g</b>			
Vitamin A	8%	Vitamin C	0%
Calcium	2%	Iron	2%
Not a significant source of trans fat, vitamin C.			
*Percent Daily Values are based on a 2,000 Calorie diet. Your daily values may be higher or lower depending on your calorie needs :			
	Calorie :	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary fiber		25g	30g

**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	