

RTB BUTTER ALMOND CROISSANT 90G DLF

PRODUCT DESCRIPTION

Viennoiserie/ Fine bakery ware

Technology : Ready to bake

Physical criteria

That sold such weight (g) 90,00

48 butter almond croissants, +-- 90 grams,
pre-eggwashed, ready-to-bake, deep frozen,
branded DLF.

GTIN/EAN product :

03291810090726

GTIN/EAN cardboard :

3291811152768

Palletizing

30-Pal. 80x120

Packaging

00-Standard

Cartons / layer

8

Pieces / carton

48 (12 x 4)

Layers / pallet

8

Dim. L x w x h mm cardboard

1x1x1

Cartons / pallet

64

Net weight of the carton (kg)

4.320

Units / pallet

3072

Gross weight of the carton (kg)

4.820

Weight net pallet (kg)

23

Minimum durability

12 Month

Gross weight, including pallet (kg)

331.48

Overall - included palette (cm) height

15.8

Dimension palette

80 x 120

SELLING POINTS

Butter product : 13.5%.

INGREDIENTS (AS SOLD)

wheat flour, water, **butter** 13.5%, sugar, **almond** powder 6.5%, flaked **almonds** 3%, yeast, **wheat gluten**, **eggs**, salt, natural flavouring, flour treatment agent (E300), enzyme May contain : **soya**, other **nuts**

NUTRITIONAL VALUES

	Per 100 g of sold product	Per 100 g of product as consumed (Baked)	Per product	% RI* per baked product
Energy (kJ)	1449	1643	1304	16
Energy (kcal)	346	393	311	16
Fat (g)	17.2	19.5	15.5	22
of which saturates (g)	7.9	9	7.1	36
Carbohydrate (g)	38.4	43.5	34.6	13
of which sugars (g)	13	14.7	11.7	13
of which starch (g)	0	0	0	0
Fibre (g)	2.6	3	2.3	9
Protein (g)	8.2	9.3	7.4	15
Salt (g)	0.72	0.82	0.6	11

*RI: reference intake of an average adult (8400kJ/2000kcal)

CHARACTERISTICS

- | | |
|----------------------|--------------------------------------|
| ✓ Vegetarian product | ✓ No artificial colours or flavours* |
| ✓ Pork-free | ✓ Fat-free hydrogenated |
| ✓ Non-alcoholic | ✓ No GM labelling |
| | ✓ Without ionization |

*For bread, in compliance with legislation



Conservation



Baking

Forced air furnace 21-23 min to 170 °C

OPERATING TIPS :

21-23 min

170°C Place the products still frozen on a baking sheet.

Bake them at 170°C for approx. 18 to 20 minutes.

Never refreeze once thawed.