

TECHNICAL DATA SHEET

Reference: 67460

Product name: COCOA CROISSANT SELECT OR

EAN Box Code: 8424465674606

TYPE OF PRODUCT

Deep-frozen pre-proofed pastry

INGREDIENTS

Dough: WHEAT flour, vegetable margarine (vegetal fat (palm), vegetable oil (sunflower), water, emulsifiers (E322, E471), salt, acid (E330), colour (E160a), sugar, yeast, WHEAT gluten, salt, thickener (E466), emulsifiers (E472e, E471), WHEAT fiber, flavour, flour treatment agent E300). Filling 22%: Sugar, vegetable fat (palm), vegetable oil (sunflower), defatted cocoa powder 2.5%, starch (potato), HAZELNUT paste, fillings, emulsifier (E322). Topping 2.2%: Sugar, cocoa paste 0.8%, cocoa butter, whole MILK powder, anhydrous MILK fat, flavour. Coating 0.7%: Pasteurised liquid EGG, dextrose.

Best consumed before: **365 days**

PRODUCT CHARACTERISTICS

Frozen product	average	minimum	maximum
weight (g)	90	79.5	100.5
length or diameter (mm)	145	130	160
width (mm)	60	45	75
height (mm)	40	28	52
perimeter (mm)			
average dough weight (g)	67.3		
filling weight (g)	20		
coating weight (g)	2.7		
Baked product	average	minimum	maximum
Approx. weight (g)	81	74	88
Length (cm)			

Average nutritional information per 100g

	Packaged product		Ready-to-eat product*	
Energy	1,686	kJ	1,911	kJ
	404	kcal	458	kcal
Fat	23	g	26	g
of which:				
-- saturates	9.1	g	10	g
-- monounsaturates	7.9	g	10	g
-- polyunsaturates	5.8	g	6.6	g
Carbohydrates	41	g	47	g
of which:				
Sugars	17	g	19	g
Fibre	2.3	g	2.6	g
Protein	6.1	g	6.9	g
Salt	0.75	g	0.85	g
Omega-3 fatty acids		g		g
	300		340	

* Average nutritional values per 100g of the ready-to-eat product following the preparation instructions.

MICROBIOLOGICAL CRITERIA

	n	c	m	M
- Mesophilic aerobic total				
- Enterobacteria				
- Escherichia coli	1		10 ufc/g	
- Staphylococcus aureus	1		10e2 ufc/g	
- Salmonella/Shigella	1		Ausencia/25g	
- Moulds				
- Yeasts				
- Sulphite-reducing clostridium				
- Listeria Monocytogenes	1		10e2 ufc/g	
- Bacillus Cereus				
- Coliforms				
- Anaerobics				

FOOD ALLERGENS

Allergens	As an ingredient	Possible cross contamination
Cereals that contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and derived products)	X	
Crustacean shellfish and products thereof		
Eggs and products thereof	X	
Fish and products thereof		
Peanuts and products thereof		
Soya and products thereof		T
Milk and products thereof (including lactose)	X	
Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and products thereof	X	
Celery and products derived thereof		
Mustard and products derived thereof		
Sesame seeds and products derived thereof		T
Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as SO ₂		
Lupins and products derived thereof		
Molluscs and products derived thereof		

PACKING AND PACKAGING


	BAG	SEAL	LABEL	CARTON
Material	PEBD	PP	SAT+ADH	KM CS
Inside dimensions (mm)				390x284x199
Outside dimensions (mm)	0x940x0	1.000x75x0	80x290x0	395x289x208
Thickness (mm)	0,05	0,03	0,14	3,98
Colour	6	2	1	9
Design	Anónimo	Anónimo	Anónimo	Anónimo
Approx. weight (g)	18,50	4,00	2,39	390,00
Recyclable (+/-)	+	+	-	+

1. white	6. blue	2. transparent	3. yellow	4. orange	5. red
7. green		8. metallic	9. brown	10. pink	11. anonymous



	Units	Net weight (kg)	Gross weight (kg)
CARTON	48	4.32	4.74

PALLET CONFIGURATION

	Cartons/Layer	Layers	Total cartons	Weight (kg)	Height (m)	PALLET
CARTON	8	9	72	366	2.02	Euro. 800x1200mm

STORAGE CONDITIONS

Store: at a temperature of -18 °C
Do not refreeze after thawing.

INSTRUCTIONS FOR PREPARATION

Thaw:	20 - 30 minutes	at room temperature
Proof at:	-- °C	fermentation temperature fermentation time
Bake at:	165 - 175 °C 15 - 17 minutes	cooking temperature cooking time

Baking and thawing times are intended for guidance and are dependant upon the conditions and temperature in your premises.

Remarks: Defrost 20 minutes at room temperature. Bake 15 minutes at 170°C.

ORGANOLEPTIC CHARACTERISTICS OF THE FINISHED PRODUCT

Colour:
Smell:
Taste:
Appearance:

APPLICABLE REGULATIONS

In accordance with the applicable legislation
This product is NOT of Genetically Modified Origin (GMO), in accordance with the European Directive EC/2003/1830 and EC/2003/1829.

PHOTOGRAPH OF THE BAKED PRODUCT



COMMUNICATION LOGOS

Any printed copy may be out of date.