

# FROZEN READY TO BAKE FINE BUTTER CROISSANT 80G

## Fine Butter 80g Croissant

**Product Code: 38572**  
**Brand: BAKERY DE PARIS**

**EAN Code: 9421025310096**  
**Customs Declaration Number: 1901 20 00**

**Customer Product Code: 5253009**  
**Manufactured in: France**



### Ingredients:

**WHEAT** flour, water, **BUTTER** 18%, yeast, sugar, **EGGS**, salt, **WHEAT** gluten, flour treatment agents (alphaamylases, hemicellulases, ascorbic acid).

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: sesame seeds, soya, nuts.

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes
lonization: without	Suitable for vegetarians	Y	Halal certified	Y	N = no

## Characteristics and Composition

### Nutritional Values

Nutritional Values per 100g	Frozen Product		Baked Product		
	For 100g	Per Serving**	For 100g	Per Serving***	% RI* Per Serving
Energy (kj)	1,450	1,160	1,686	1,160	15.7%
Energy (Kcal)	346	277	403	277	15.8%
Fat (g)	16	13	18	13	20.5%
Of which saturates (g)	10	8	12	8	45.8%
Of which trans fatty acids (g)	0	0	0	0	
Carbohydrates (g)	41	33	47	33	14.3%
Of which Sugars (g)	6.1	4.9	7.1	4.9	6.2%
Added Sugars (g)	4.85	3.88	5.63	3.88	
Fibre (g)	2.5	2	2.9	2	9.1%
Protein (g)	8.3	6.6	9.6	6.6	15.1%
Salt (g)	1.1	0.86	1.2	0.86	16.3%
Sodium (g)	0.43	0.34	0.50	0.34	16.3%

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 80.0g - \*\*\*Weight of a portion of baked product: 68.8g

Frozen Product :	Length	13.5 cm ± 2.0 cm
	Width	6.5 cm ± 1.0 cm
	Height	4.5 cm ± 1.0 cm
Baked Product :	Average weight	69g
(indicative information)	Length	19.0 cm ± 2.0 cm
	Width	8.5 cm ± 1.5 cm
	Height	7.0 cm ± 1.0 cm

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Method of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

### Storage and Shelf Life

Date of minimum durability: 365 days (12 months) from the date of deep freezing marked on the package.

Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.

#### Storage conditions:

24h in refrigerator

3 days in the freezer compartment of the refrigerator

in the freezer at -18°C: until the date of minimum durability indicated on the packaging

#### Storage recommendations after baking:

At ambient temperature : 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

### Instructions for Baking

Tray arrangement (600 x 400) 9 items on a tray

Defrosting approximately 30-45 min at room temperature

Preheating oven 190°C

Baking (in ventilated oven) approximately 15-18 min at 165-170°C, open damper

Cooling and rest on tray 15 min at room temperature

Note: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

### Pallet

Pallet type / Dimensions	NIMP15 / 100x120 cm	Cases / pallet 80
Net weight / Gross weight of pallet	384.000 / 445.936 kg	Cases / layer 10
Total height	2098 mm	Layers / pallet 8

### Case

External dimensions (L x W x H)	390x295x245 mm	Volume (m3) 0.028 m <sup>3</sup>
Net weight of case	4.8 kg	Pieces / case 60
Gross weight of case	5.283 kg	Bags / case 2

### Bag

Net weight of bag	2.4 kg	Pieces / bag 30
Additional components in the case	N	Y = yes N = no

