



**MINI CHOCOLATE CROISSANT**  
**30G/1.05OZ - X180/CASE**  
**DELIFRANCE HERITAGE**  
**Product code : 27864**



Suggestion of presentation

**PRODUCT DESCRIPTION**

Breakfast Pastries

**Technology :** Ready to bake

<p><b>Physical criteria</b></p> <p>That sold such weight (g) 30.00          That sold such weight (oz) 1.05</p>	<p>180 Mini Chocolate Croissant with butter, 30g/1.05oz, Ready to Bake, frozen, Délifrance Heritage branded.</p>
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<b>GTIN/EAN product :</b>	03291810278643	<b>GTIN/EAN cardboard :</b>	3291811211618
<b>Palletizing</b>		<b>Packaging</b>	
Cartons / layer	10	Pieces / carton	180 (45 x 4)
Layers / pallet	8	Dim. L x w x h mm cardboard	394x294x209
Cartons / pallet	80	Dim. L x w x h in cardboard	15.51x11.57x8.22
Units / pallet	14,400	Net weight of the carton (kg)/(lbs)	5.400kgs/11.90lbs
		Gross weight of the carton (kg)/(lbs)	5.900kgs/13.00lbs
		<b>Minimum durability</b>	12 Months
Overall - included palette (cm)/(in) height	2m Max / 78.74in Max		
Dimension palette	100cm x 120cm / 39.37in x 47.24in		

**SELLING POINTS**

- A mini chocolate croissant Heritage - Industrial secret :
- noble ingredients: pure cocoa butter chocolate (12.5% in finished product), butter (21% in finished product), cane sugar (4.5% in finish product)
  - A non color, non artificial flavorings and non hydrogenated vegetable oils and fats recipe.

**INGREDIENTS (AS SOLD)**

**wheat** flour, fine **butter** 21%, water, chocolate 12,5% (sugar, cocoa, cocoa butter, emulsifier: **soya** lecithin), cane sugar 4,5%, yeast, **wheat gluten**, **eggs**, salt, whole **milk** powder, sugar, **wheat** sourdough (water, **wheat** flour, fermented **wheat** flour), flour agent treatment: E300, color: beta-carotene from natural origin, enzyme.

Allergens: Wheat, milk, eggs  
 May contain **nuts**.

FE-4

**NUTRITIONAL VALUES**


# Nutrition Facts

Serving size 2 mini pain au chocolat (60g)			
Servings Per Container (90)			
<b>Amount Per Serving</b>			
<b>Calories 230</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 30mg</b>			<b>10%</b>
<b>Sodium 190mg</b>			<b>8%</b>
<b>Total Carbohydrate 24g</b>			<b>8%</b>
	Dietary Fiber 2g	<b>8%</b>	
	Sugars 8g		
<b>Protein 4g</b>			
Vitamin A	6%	Vitamin C	0%
Calcium	2%	Iron	6%
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 labeling
- ✓ Without ionization

\*For bread, in compliance with legislation



Conservation



Baking  
Forced air furnace 14-16 min to 170°C/350°F

**OPERATING TIPS :**

Without defrosting, place products on tray.  
Never 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	