



LARGE ALMOND FILLED CROISSANT
90G/3.17OZ - 48/CASE - RTB
Product code : S9072



Suggestion of presentation

PRODUCT DESCRIPTION

Filled Croissant Pastries

Technology : Ready to bake

<p>Physical criteria</p> <p>That sold such weight (g) 90,00 That sold such weight (oz) 3.17</p>	<p>80 Large Almond Filled Croissant, 90g/3.17oz, 80/case. Pre-egg washed, ready-to-bake, deep frozen, branded Délifrance.</p>
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GTIN/EAN product :	03291810090726	GTIN/EAN cardboard :	3291811217665
Palletizing		Packaging	
Cartons / layer	10	Pieces / carton	80(10 x 20)
Layers / pallet	8	Dim. L x w x h mm cardboard	395x295x222
Cartons / pallet	80	Dim. L x w x h mm cardboard	15.55x11.61x8.74
Units / pallet	3840	Net weight of the carton (kgs/lbs)	4.320kgs/9.52lbs
		Gross weight of the carton (kg/lbs)	4.820kgs/10.62lbs
		Minimum durability	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

Butter product : 13.5%.

INGREDIENTS (AS SOLD)

wheat flour, water, **butter** 13.5%, sugar, **almond** powder 6.5%, **almonds** 3%, yeast, **wheat gluten, eggs**, salt, natural flavoring (alcohol), emulsifier: E472e, flour treatment agent: E300, enzyme.

Allergens: Wheat, Milk, Tree nuts, Eggs
 May contain **soy** lecithin and other **nuts**.

NUTRITIONAL VALUES

CHARACTERISTICS

- ✓ Vegetarian product
- ✓ Pork-free
- ✓ Presence of alcohol
- ✓ Fat-free hydrogenated
- ✓ No GM labeling
- ✓ Without ionization



Conservation



Baking

Forced air furnace 21-23 min to 350°F

OPERATING TIPS :

21-23 min to 350°F

Place the products still frozen on a baking sheet. Bake them at 350°F for approx. 21-23 minutes.

Never refreeze once thawed.