



**LARGE CHOCOLATE HAZELNUT
FILLED CROISSANT
90G/3.17OZ - 48/CASE - RTB
Product code : S5046**



Suggestion of presentation

PRODUCT DESCRIPTION

Filled Croissant Pastries

Technology : Ready to bake

<p>Physical criteria That sold such weight (g) 90,00 (+/- 5g) That sold such weight (oz) 3.17</p>	<p>Large Chocolate Hazelnut Filled Croissant 90G/3.17OZ, 80/case, pre-egg washed, ready-to-bake, quick frozen, branded Délifrance.</p>
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GTIN/EAN product :	03291810050461	GTIN/EAN cardboard :	3291811000908
Palletizing		Packaging	
Cartons / layer	10	Pieces / carton	48 (12 x 4)
Layers / pallet	8	Dim. L x w x h mm cardboard	395x295x222
Cartons / pallet	80	Dim. L x w x h in cardboard	15.55x11.61x8.74
Units / pallet	3,840	Net weight of the carton (kgs/lbs)	4.320kgs/9.52lbs
		Gross weight of the carton (kgs/lbs)	4.820kgs/10.626lbs
		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
<p>Perfect for breakfast and snacking break</p>

INGREDIENTS (AS SOLD)

wheat flour, water, filling 16.5% (sugar, hazelnuts 19%, chocolate powder 18.5% (sugar, cocoa powder), non-hydrogenated palm and rapeseed vegetable fats, skimmed milk powder, emulsifier :soya lecithin), butter 16.5%, chocolate topping 3% (cocoa mass, sugar, cocoa butter, emulsifier: E476, natural vanilla flavoring), sugar, yeast, wheat gluten, eggs, salt, emulsifier:E472e, flour treatment agent: E300, coloring: beta-carotene from natural origin, enzyme.

Allergens: Wheat, Tree nuts, Soy, Eggs
May contains other nuts.

NUTRITIONAL VALUES

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 21-23 min to 350°F

OPERATING TIPS :

21-23 min - 350°F

Place the products still frozen on the baking sheets

Bake at 350°F for approx. 21-23 minutes

Do not 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	