



Inspired bakery

MINI APPLE TURNOVER 35G/1.23OZ - x230/CASE Product code : S9035



Suggestion of presentation

PRODUCT DESCRIPTION

Pastries/ RTB Classic

Technology : Ready to bake

Physical criteria

That sold such weight (g) 35.00
That sold such weight (oz) 1.23

Pure butter puff pastry, mini apple turnover shaped, apple puree filled, raw, striped (wave), glazed, ready to bake, frozen, 35g/1.23oz, branded Delifrance.

GTIN/EAN product :

03291810090351

GTIN/EAN cardboard :

3291811234112

Palletizing

Cartons / layer 8
Layers / pallet 10
Cartons / pallet 80
Units / pallet 18,400

Packaging

Pieces / carton 230 (230 x 1)
Dim. L x w x h mm cardboard 390x290x220
Dim. L x w x h in cardboard 15.35x11.41x8.66
Net weight of the carton (kg)/(lbs) 8.050Kgs/17.74lbs
Gross weight of the carton (kg)/(lbs) 8.400kgs/18.51lbs

Minimum durability

18 Months

Overall - included palette (cm) height 2M Max / 78.74in Max
Dimension palette 100cm x 120cm / 39.37in x 47.24in

INGREDIENTS (AS SOLD)

wheat flour, apple compote 28% (concentrated apple puree 85%, glucose-fructose syrup) **butter** 23%, water, **eggs**, salt, sugar.

Allergens: Wheat, milk, eggs.

May contain **soy**, **nuts**, **sesame seeds**.

NUTRITIONAL VALUES

Nutrition Facts

Serving size 1 viennoiserie (35g)			
Servings Per Container (230)			
Amount Per Serving			
Calories 110			Calories from Fat 60
% Daily Value			
Total Fat 7g			11%
	Saturated Fat 4,5g		23%
	Trans Fat 0,5g		
Cholesterol 20mg			7%
Sodium 90mg			4%
Total Carbohydrate 11g			4%
	Dietary Fiber contains less than 1g		
	Sugars 3g		
Protein 1g			
Vitamin A	4% ●	Vitamin C	0%
Calcium	0% ●	Iron	0%
Not a significant source of trans fat vitamin C calcium iron			
*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 180°C/350°F

OPERATING TIPS :

Without defrosting, place products on a tray
Bake for 14-16 min to 180°C/350°F
Let cool down before tasting