



RTB BUTTER CROISSANT 90G DLF
Product code : S3101



Suggestion of presentation

PRODUCT DESCRIPTION

Viennoiserie/ Fine bakery ware

Technology : Ready to bake

<p>Physical criteria That sold such weight (g) 90,00</p>	<p>4 bags of 20 butter croissants, +- 90 grams, pre-eggwashed, ready to bake, quick frozen.</p>
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GTIN/EAN product :	13291810031019	GTIN/EAN cardboard :	13291810031016
Palletizing	30-Pal. 80x120	Packaging	00-Standard
Cartons / layer	8	Pieces / carton	80 (20 x 4)
Layers / pallet	5	Dim. L x w x h mm cardboard	395x295x392
Cartons / pallet	40	Net weight of the carton (kg)	7.200
Units / pallet	3200	Gross weight of the carton (kg)	7.810
Weight net pallet (kg)	23	Minimum durability	12 Month
Gross weight, including pallet (kg)	335.4		
Overall - included palette (cm) height	211		
Dimension palette	80 x 120		

<p><u>SELLING POINTS</u></p> <p style="text-align: center;">Convenient product: ready in 20 minutes Perfect for breakfast or greedy breaks. Made in France with french wheat yeast.</p>
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INGREDIENTS (AS SOLD)

wheat flour, water, **butter** 18%, sugar, yeast, **wheat gluten**, salt, **eggs**, natural flavouring (**milk**), colour (carotenes from natural origin), flour treatment agent (E300), enzyme.
 May contain **soya** lecithin, **nuts** and **sesame seeds**.

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NUTRITIONAL VALUES

	Per 100 g of sold product	Per 100 g of product as consumed (Baked)	Per product	% RI* per baked product
Energy (kJ)	1352	1653	1217	15
Energy (kcal)	323	395	291	15
Fat (g)	15.7	19.2	14.1	20
of which saturates (g)	10	12.2	9	45
Carbohydrate (g)	36.5	44.6	32.9	13
of which sugars (g)	6.3	7.7	5.7	6
of which starch (g)	0	0	0	0
Fibre (g)	2.1	2.5	1.9	8
Protein (g)	7.9	9.7	7.1	14
Salt (g)	1.00	1.30	0.9	15

*RI: reference intake of an average adult (8400kJ/2000kcal)

CHARACTERISTICS

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|----------------------|--------------------------------------|
| ✓ Vegetarian product | ✓ No artificial colours or flavours* |
| ✓ Pork-free | ✓ Fat-free hydrogenated |
| ✓ Non-alcoholic | ✓ No GM labelling |
| | ✓ Without ionization |

*For bread, in compliance with legislation



Conservation



Baking

Forced air furnace 18-20 min to 180-200 °C

OPERATING TIPS :

170°C

18-20 min. Place the frozen products on baking trays.

Put halfway down the oven for between 18 to 20 minutes at 180-200°C.

Let it cool down before tasting!

Do not refreeze a product once thawed