

MINI STRAIGHT CROISSANT 25G



QUALITATIVE FORMULA

Ingredients: **Wheat** flour, margarine (vegetable fat (palm) and vegetable oils in variable proportions (sunflower, rape, soy), water, emulsifier (E471), salt, acid (citric acid), antioxidants (E304, E306), natural flavouring, colour (natural beta-carotene)), water, sugar, yeast, salt, **wheat gluten**, dextrose, emulsifier (E472e), antioxidant (E300), enzymes. Glazed with **egg**. May contain **peanuts**, **milk**, **soy**, **nuts**, **sesame** seeds, **mustard** and products thereof.

Possible Allegations

RSPO MB (manufacturer's certificate attached)

UNITS/CASE

315

TARIF CODE

1905908000

V.A.T. (SPAIN)

10 %

PHISICAL CHARACTERISTICS OF THE PIECES

PIECE STATUS	TOTAL WEIGHT (g)	DOUGHT WEIGHT (g)	FILLING WEIGHT (g)	LARGE (mm)	WIDTH (mm)	HIGH (mm)	PERIMETER (mm)
FROZEN	25±2.3			76±6	44±6	27±5	
COOKED	20±1.7						

PACKAGING / PALLETIZING CHARACTERISTICS

CASE

CASE TYPE	EXTERNAL DIMENSIONS			
	LARGE (mm)	WIDTH (mm)	HIGH (mm)	BOX GROSS WEIGHT (KG)
	394	299	271	8,219

INNER PACKAGING

BAGGED - 1 BAG

EAN13

8436022217010

PALLET

CASES PER PALLET	LEVELS PER PALLET	CASES PER LEVEL
56	7	8

PALLET DIMENSIONS

LARGE (mm)	WIDTH (mm)	HIGH (mm)	WEIGHT (kg)
1200	800	2047	485,264
DUN14(CASE)	18436022217017		

TOTAL LIFE, PRESERVATION AND TRANSPORT METHOD

TOTAL PRODUCT LIFE (DAYS)	365	Frozen pastries. Storage at -18°C. Do not refreeze once defrosted.
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INSTRUCTIONS FOR USE

DEFROSTING TIME (min)	FERMENTATION	COOKED	
	TIME (min)	TIME (min)	TEMPERATURE (°C)
30-40		12-14	180

Thawing should be done at a room temperature without air currents.

Fermentation time is recommended for a relative humidity between 75 - 80% and temperature between 28 - 30°C.

Firing data are indicative and may be changed according to the preferences of each professional or oven type.

Nutritional cooked product

PARAMETERS	100 g	MICROBIOLOGICAL DATA	
ENERGY	1823Kj / 436Kcal	Legislation of reference: Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs.	
FAT	22 g	PARAMETERS	FROZEN
Of which: SATURATES	11 g	ENTEROBACTERIA	<= 10E4 cuf/g
Of which: MONO-UNSATURATES	7,6 g	E.COLI	<= 10E2 cuf/g
Of which: POLYUNSATURATES	2,9 g	STAPHYLOCOCCUS AUREUS	<= 10E2 cuf/g
CARBOHYDRATE	50 g	SALMONELLA	Absence /25 g
Of which: SUGARS	7 g	LISTERIA MONOCYTOGENES	<= 10E2 cuf/g
FIBRE	2,1 g	BACILUS CEREUS	<= 10E3 cuf/g
PROTEIN	8,9 g	CHEMICAL CONTAMINATION	
SALT	1,1 g	It complies with Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs and its subsequent modifications, and with Regulation (EU) 2017/2158 of 20 November 2017 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food and its subsequent modifications.	
HUMIDITY	17 %		
ASH	2 g		

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ALLERGEN STATEMENT

According to the Regulation (UE) 1169/2011 of the European Parliament and of the Council of 25 October 2011, on the provision of	Presence in product (+), Absence in product (-), May contain
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof.	+
Crustaceans and products thereof.	-
Fish and products thereof.	-
Eggs and products thereof.	+
Peanuts and products thereof.	May contain
Soybeans and products thereof.	May contain
Milk and products thereof (including lactose).	May contain
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof.	May contain
Celery and products thereof.	-
Mustard and products thereof.	May contain
Sesame seeds and products thereof.	May contain
Sulphur dioxide and sulphites at concentrations of more than 10 mg/Kg or 10 mg/litre in terms of the total SO ₂ .	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GMOS

The product does not contain or is composed of Genetically Modified Organisms (GMOs), nor is it produced from GMOs, so it does not need to be labeled as such as indicated in Regulations 1829/2003 and 1830/2003 of the European Parliament and of the Council and its subsequent modifications.

ADDITIONAL APPLICABLE LEGISLATION

Royal Decree 308/2019, of April 26, which approves the quality standard for bread, and its subsequent modifications.
The product has not been treated with ionizing radiation and does not contain irradiated ingredients, it does not require specific labeling established in the Directive 1999/2/EC on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation, and its subsequent modifications.
The product complies with Regulation (EU) No 1169/2011, on the provision of food information to consumers, and its subsequent modifications.

CONCERNING PACKAGING

Plastics in contact with our food comply with Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food and repealing, and its subsequent modifications. And with Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, and its subsequent modifications.

TARGET AUDIENCE

The target audience for the product is the general public with the exception of consumers who are allergic to or have intolerances to ingredients in the recipe, in accordance with the legislation on this issue. See list of ingredients and/or allergens detailed in this fact sheet.

Elaborated by:	Revised by:	Approved by:
Dirección I+D	Responsable calidad planta	Responsable de especificaciones