



## TECHNICAL SHEET

**FROZEN READY TO BAKE FINE BUTTER  
CROISSANT 80G BAKERY DE PARIS**

Product code	<b>38572</b>	Brand	<b>BAKERY DE PARIS</b>
EAN code (case)	<b>9421025310096</b>	Customs declaration number	<b>1901 20 00</b>
EAN code (bag)		Manufactured in	<b>France</b>
Customer product code	<b>5253009</b>		

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	13.5 cm $\pm$ 2.0 cm
	Width	6.5 cm $\pm$ 1.0 cm
	Height	4.5 cm $\pm$ 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	69g
	Length	19.0 cm $\pm$ 2.0 cm
	Width	8.5 cm $\pm$ 1.5 cm
	Height	7.0 cm $\pm$ 1.0 cm

*Serving suggestion*

Ingredients: **WHEAT** flour, water, **BUTTER** 18%, yeast, sugar, **EGGS**, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: sesame seeds, soya, nuts.

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,450	1,160	1,686	1,160	15.7 %
Energy (kcal)	346	277	403	277	15.8 %
Fat (g)	16	13	18	13	20.5 %
of which saturates (g)	10	8	12	8	45.8 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	41	33	47	33	14.3 %
of which sugars (g)	6.1	4.9	7.1	4.9	6.2 %
Added sugars (g)	4.85	3.88	5.63	3.88	
Fibre (g)	2.5	2	2.9	2	9.1 %
Protein (g)	8.3	6.6	9.6	6.6	15.1 %
Salt (g)	1.1	0.86	1.2	0.86	16.3 %
Sodium (g)	0.43	0.34	0.50	0.34	16.3 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 80.0g - \*\*\*Weight of a portion of baked product: 68.8g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

## STORAGE AND SHELF LIFE

Date of minimum durability: 365 days (12 months) from the date of deep freezing marked on the package.

Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.

Storage conditions:

24h in refrigerator

3 days in the freezer compartment of the refrigerator





in the freezer at -18°C: until the date of minimum durability indicated on the packaging

Storage recommendations after baking:

At ambient temperature : 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	9 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 15-18 min at 165-170°C, open damper
	Cooling and rest on tray	15 min at room temperature

Nota: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

## PACKAGING

### Pallet

Pallet type / Dimensions	NIMP15 / 100x120 cm	Cases / pallet	80
Net weight / Gross weight of pallet	384.000 / 445.936 kg	Cases / layer	10
Total height	2098 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	390x295x245 mm	Volume (m3)	0.028 m <sup>3</sup>
Net weight of case	4.8 kg	Pieces / case	60
Gross weight of case	5.283 kg	Bags / case	2

### Bag

Net weight of bag	2.4 kg	Pieces / bag	30
Additional components in the case	N	Y = yes N = no	