

MIX BOX MINI FILLED CROISSANT

PRODUCT INFORMATION

Article Number 37928

Legal/descriptive name Deepfrozen with butter Danish pastry, ready-to-bake.

30 MINI APRICOT FILLED CROISSANT +/- 40g: croissant with apricot (2,5%) filling (17,5%) and decorated with decoration sugar (2%).

30 MINI RASPBERRY FILLED CROISSANT +/- 40g: Croissant with raspberry (4,5%) filling (17,5%) and decorated with red decoration sugar (2%).

30 MINI CHOCO-HAZELNUT FILLED CROISSANT +/- 40g: Croissant filled with hazelnut paste (17,5%) and decorated with chocolate drops (2%).



Convenience level Ready to Bake

List of ingredients

MINI APRICOT FILLED CROISSANT (flour (WHEAT), butter (MILK) (17%), water, glucose-fructose syrup, sugar, yeast, apricot puree, EGG, WHEAT gluten, salt, gelling agent (pectins), flour treatment agent (ascorbic acid), flavouring, acidity regulator (citric acid), enzymes), MINI RASPBERRY FILLED CROISSANT (flour (WHEAT), butter (MILK) (17%), water, sugar, glucose-fructose syrup, raspberries, yeast, EGG, WHEAT gluten, salt, lemon juice concentrate, thickener (E440), palm fat, elderberry juice concentrate, flour treatment agent (ascorbic acid), natural flavour, colour (E120), enzymes), MINI CHOCO-HAZELNUT FILLED CROISSANT (flour (WHEAT), butter (MILK) (17%), water, sugar, yeast, rapeseed oil, HAZELNUTS (2%), fat-reduced cocoa powder (1.3%), skimmed MILK powder, EGG, cocoa mass, WHEAT gluten, salt, shea fat, coconut oil, emulsifier (lecithins), cocoa butter, natural flavour, MILK fat, flour treatment agent (ascorbic acid), enzymes, natural vanilla flavouring). May contain traces of: Soybeans, Almonds, Pistachio nuts.

General information

Customs Code	1901200000
FKB Code	MB28

Dietary information and Sustainability

Vegan	No
Vegetarian	No
Sustainable Palm	RSPO SG
Sustainable Cocoa	RA MB
Eggs - Production Method	Barn

Additives

E322 - lecithins
E300 - ascorbic acid
E440 - pectins
E330 - citric acid
E120 - carminic acid, carmines

Microbiological information

Escherichia coli: < 10/g
Moulds: < 1000/g
Salmonella spp.: Absence in 25 g
Presumptive Bacillus cereus: < 100/g
Staphylococcus aureus: < 100/g
Enterobacteriaceae: < 10000/g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1476 kJ		590 kJ	7
energy	352 kcal		141 kcal	7
fat of which:	17 g		6,8 g	10
- saturates	10 g		4 g	20
carbohydrates of which:	43 g		17 g	7
- sugars	16 g		6,4 g	7
fibre	1,5 g		0,6 g	
protein	6,2 g		2,5 g	5
salt	0,74 g		0,3 g	5

* 1 portion = 40 g

Allergen information

Cereals containing gluten and products thereof	Yes
Wheat	Yes
Spelt	No
Barley	No
Kamut	No
Rye	No
Oats	No
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof	Yes
Nuts and products thereof	Yes
Almonds	No
Brazil nuts	No
Cashews	No
Hazelnuts	Yes
Macadamia nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxid and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂)	No
Lupin and products thereof	No
Molluscs and products thereof	No
May contain traces of: Soybeans, Almonds, Pistachio nuts.	

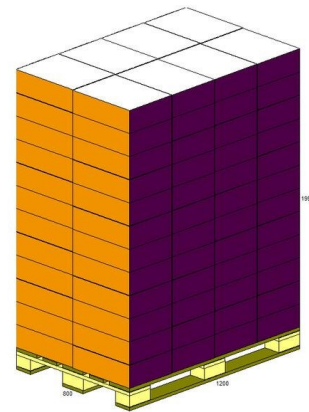
PACKAGING INFORMATION

Packaging Details

Outer Packaging	American box (Corrugated board_PAP 20) Label (Paper_PAP 22) Tape (Plastic_PP 5)
EDU (American box)	
GTIN	3461181379281
Net Weight	3,6 kg
Length x Width x Height (m)	0,400 x 0,300 x 0,154
Pieces per EDU	90
CU	
GTIN	3461180379282
Net Weight	0,040 kg

Palletisation Packaging

Palletisation Packaging	Pallet (Wood_FOR 50) Interlayer (Corrugated board_PAP 20) Stretch film (Plastic_LDPE 4) Label (Paper_PAP 22)
Pallet type	Euro pallet
Pallet description	PALLET EURO WOOD 1200X800X145MM
GTIN	3461182379280
Number EDU / layer	8
Number layer / pallet	12
Number EDU / pallet	96
Total gross weight pallet	411 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,993



HANDLING INFORMATION

Storage Conditions

Shelf life after production	12 months
Storage Conditions	max. -18°C

Instructions for use

Thawing: 15 min at room temperature. Preheat the oven.
Baking: 17 +/-2 min at 170 +/-10°C. For the best visual results, do not thaw overnight and bake without steam. These instructions are merely indicative and depend on the type of equipment. DO NOT REFREEZE AFTER DEFROSTING.

MINI APRICOT FILLED CROISSANT: Nutrition information (/100g): Energy: 1400kJ/334kcal, Fat: 15g, of which saturates: 9,5g, Carbohydrates: 44g, of which sugars: 16g, dietary fibers: 1,2g, Protein: 5,8g, Salt: 0,75g.

MINI RASPBERRY FILLED CROISSANT: Nutrition information (/100g): Energy: 1411kJ/337kcal, Fat: 15g, of which saturates: 9,5g, Carbohydrates: 44g, of which sugars: 17g, dietary fibers: 1,5, Protein: 5,3g, Salt: 0,73g.

MINI CHOCO-HAZELNUT FILLED CROISSANT: Nutrition information (/100g): Energy: 1616kJ/387kcal, Fat: 21g, of which saturates: 11g, Carbohydrates: 41g, of which sugars: 15g, dietary fibers: 1,9g, Protein: 7g, Salt: 0,74g.

GENERAL INFORMATION

Certificates

IFS

GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO.

Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.

All values mentioned in this document, are average values, based on calculated data.

Pictures are indicative of the products but may be subject to slight deviations from the actual products.

Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

Abbreviations

(1) Daily reference intakes Vitamins

(2) Reference intake of an average adult (8400 kJ/2000 kcal)