

MINI VIENNOISERIE ASSORTMENT



Product code : **79366**

Product description

Non-contractual photo

Assortment of viennoiseries, Chocolate viennoiserie, raisin viennoiserie - Ready to bake - Quick-frozen **Technology :** Ready to bake

Physical criteria (Indicative values)

Weight of product as sold (g) : 25.00 - 30.00

GTIN / EAN Product	03291810793665	GTIN / EAN Box	3291811260166
Palletizing	10-PAL. 100X120	Packaging	00-Standard
Boxes/Layer	8	Units/Box	130 (130 x 1)
Layers/Pallet	8	Box dimensions (mm) L x w x h	395x295x221
Boxes/Pallet	64	Gross weight of (kg) box	4.03
Units/Pallet	8320	Net weight of box (kg)	3.51
Gross weight including pallet (kg)	284.92	Date of minimum durability	12 month
Total height including pallet (cm)	191.8		

Product advantages

Assortment of 40 mini croissants 25 grams, 40 mini pain au chocolat 25 grams, 50 mini buns with raisins 30 grams, ready to bake, frozen, DELIFRANCE branded.

Product intended for professional use - Sales unit not divisible

Ingredients (as sold)

water, **wheat** flour, blend (non-hydrogenated vegetable oils and fats (palm, palm kernel, copra), water, concentrated **butter**, natural flavourings (**milk**), emulsifier (E471), salt, acidity regulator (E330), colour (carotenes from natural origin)), sultanas 10%, sugar, yeast, modified starches, **wh**ey powder (**milk**), **wheat gluten, eggs**, whole **milk** powder, salt, natural flavouring (**milk**), colour (carotenes from natural origin), maltodextrin, thickener (E415), flour treatment agent (E300), enzyme

May contain : soya, nuts

wheat flour, blend (non-hydrogenated vegetable oils and fats (palm, palm kernel, copra), water, concentrated **butter**, natural flavourings (**milk**), emulsifier (E471), salt, acidity regulator (E330), colour (carotenes from natural origin)), water, chocolate 11% (sugar, cocoa mass, cocoa butter, emulsifier (E322 (**soya**))), sugar, yeast, **wheat gluten, eggs**, salt, natural flavouring (**milk**), colour (carotenes from natural origin), flour treatment agent (E300), enzyme

May contain : nuts

wheat flour, blend (non-hydrogenated vegetable oils and fats (palm, palm kernel, copra), water, concentrated **butter**, natural flavourings (**milk**), emulsifier (E471), salt, acidity regulator (E330), colour (carotenes from natural origin)), water, sugar, yeast, **wheat gluten, eggs**, salt, natural flavouring (**milk**), colour (carotenes from natural origin), flour treatment agent (E300), enzyme

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Nutritional values

Nutrient	Unit	Per 100g of product as sold	Per 100g of product as consumed (baked)	Per portion (baked)	% RI* per baked product
Energy	(kJ)	1410	1846		
Energy	(kcal)	337	441		
Fat	(g)	17.7	23.2		
of which saturates	(g)	9.8	12.9		
Carbohydrate	(g)	37.1	48.6		
of which sugars	(g)	11.5	15.1		
Fibre	(g)	2.1	2.7		
Protein	(g)	6.3	8.2		
Salt	(g)	0.77	1.00		

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

The values of the product as consumed are given as an indication, provided that the conditions of preparation and preservation mentioned are respected.

Specificities (✓ Yes, X No)

Suitable for vegans	X
Suitable for vegetarians	✓
Contains alcohol	X
Contains artificial colours and/or flavourings*	X
Contains hydrogenated fats	X
Contains pork	X



Contains conventional palm oil and/or palm kernel oil (ingredients)	X
Contains RSPO palm oil and/or palm kernel oil (ingredients)	✓
Contains conventional palm oil and/or palm kernel oil (additives and processing aids)	X
Contains RSPO palm oil and/or palm kernel oil (additives and processing aids)	✓

*For bread, according to the legislation

Preparation instructions



Baking

Forced-air oven
13-15 min at 170 °C



Store at -18°C

INSTRUCTIONS FOR USE

Place products still frozen on a baking sheet and bake for 15-17min at 170°C. Cool down before serving.

Never refreeze a product that has been thawed

This product (s) is (are) compliant with the regulations of the countries of the European Free Trade Association. For distribution in another country, an application must be made to Délifrance SA; Délifrance SA cannot be held liable if the product has been marketed in a country for which Délifrance SA has not certified its regulatory compliance.