



#### SPINACH PUFF PASTRY

Product code: **S0208** 



## **Product description**

Non-contractual photo

Spinach puff pastry - Ready to bake - Quick-frozen **Technology :** 

Physical criteria (Indicative values)

Weight of product as sold (g): 120.00(+/-)

GTIN / EAN Product	03291810002088		
Palletizing	30-	PAL. 80X120	
Boxes/Layer		8	
Layers/Pallet		9	
Boxes/Pallet		72	
Units/Pallet		4032	
Gross weight including pallet	( kg)	541.4	
Total height including pallet	(cm)	187.8	

GTIN / EAN Box		132918	10002085
			o
Packaging		00-	Standard
Units/Box		56	(28 x 2)
Box dimensions (mm)	Lxwxh	398x	298x192
Gross weight of box	(kg)		7.2
Net weight of box	(kg)		6.72
Date of minimum du	ırability	18	month

Ready to bake

### **Product advantages**

A crispy puff pastry generously filled with spinach, emmental cheese and bechamel sauce.

Dough: 57,4% / Filling: 42,6%Raw product, ready to bake, frozenWeight: 120g

### Ingredients (as sold)

wheat flour, chopped spinach 22%, margarine (non-hydrogenated palm and sunflower vegetable oils, water, salt, concentrated lemon juice, natural flavouring), water, eggs, emmental cheese, fresh cream, modified starch, whey (milk), whole milk powder, salt, skimmed milk powder, maltodextrin, wheat starch, white pepper, nutmeg May contain: soya, nuts

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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)	1121	1289	1373	16
Energy	(kcal)	269	309	329	16
Fat	(g)	17.0	19.6	20.8	30
of which saturates	(g)	8.1	9.3	9.9	50
Carbohydrate	(g)	22.3	25.6	27.3	11
of which sugars	(g)	1.9	2.2	2.4	3
Fibre	(g)	1.8	2.0	2.2	
Protein	(g)	5.8	6.6	7.1	14
Salt	(g)	1.00	1.20	1.25	21

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<sup>\*</sup>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.

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#### **Specificities** ( Yes, X No)

Suitable for vegans	Χ
Suitable for vegetarians	<b>√</b>
Contains alcohol	Х
Contains pork	Х
Contains artificial colours and/or flavourings*	Х
Contains hydrogenated fats	Х



Contains conventional palm oil and/or palm kernel oil	Χ
(ingredients)	
Contains RSPO palm oil and/or palm kernel oil	$\checkmark$
(ingredients)	
Contains conventional palm oil and/or palm kernel oil	Χ
(additives and processing aids)	
Contains RSPO palm oil and/or palm kernel oil	Χ
(additives and processing aids)	
·	

RSPO Certificate number: SGS-RSPO / SC-20-00225 RSPO segregated certified product

\*For bread, according to the legislation

# **Preparation instructions**

#### **Baking**



Forced-air oven

[fra] 30 min à 180 °C



Store at -18°C

#### **INSTRUCTIONS FOR USE**

[fra] Sans décongélation, disposez les feuilletés sur plaque oura fermé. Placez le produit congelé dans un four préchauffé à 180°C et faites-le cuire pendant 30 minutes. Les modalités de cuisson peuvent varier en fonction du type de four utilisé. 18 mois à -18°C (DLUO)

Never refreeze a product that has been thawed

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SPINACH PUFF PASTRY Product code: S0208 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. Version: 1 Date of approval : 05/08/2022