

## Characteristics & product description

Product name : CROISSANT 65G EXT (50)

Product code : 635

Description :

CROISSANT 65G EXT (50)



Length (cm)	14,00 (+/- 0.5)	0,00
Height (cm)	4,10 (+/- 0.2)	0,00
Weight (g)	67,00 (+/- 4.5)	0,00
Turning	developed	These values are for reference purposes only, and are not contractual.
Rolling number	3.5 Rollings	
Positioning of the key	symmetrical and closed	

### Composition declaration

Flaky pastry (98.98%): WHEAT flour, water, BUTTER, granulated sugar, yeast, improver (WHEAT GLUTEN, thickener : guar gum (E412), WHEAT flour, emulsifier : diacetyltartaric and fatty acid esters of glycerol (E472e), antioxidant : ascorbic acid (E300), enzymes), salt – Gilding (1.02%) : EGGS.

### Detailed composition

Code	Naming	Composed of	% in the product	Location of transformation
<b>8403</b>	FROZEN CROISSANT 65G EXT			France
<u>19168</u>	CROISSANT DOUGH ROLL 65G			France
19149	FLOUR MEGA CROISSANT	WHEAT flour	46.26%	France
5189	WATER	Water	20.98%	France
13688	BUTTER	MILK cream, starter culture.	20.62%	Netherlands
26878	SUGAR GRAN 400	Sugar (beet)	6.02%	France
3115	LIVE YEAST 500G	Yeast Saccharomyces cerevisiae	3.24%	France
4864	SALT	Salt	0.93%	France
19714	VIENNOISE IMPROVING	WHEAT GLUTEN, thickener: guar gum (E412), WHEAT flour, emulsifier: glycerol and diacetyl tartaric acid Esters of mono and diglycerides (E472e), antioxidant: ascorbic acid (E300), enzymes (amylases and xylanases)	0.93%	Belgium
<u>14044</u>	GILDING			France
60086	FREE RANGE WHOLE PASTERISED EGG/20K	Whole EGG liquid	1.02%	France
<i>Auxiliaries of manufacture</i>				
19569	WHEAT FLOUR T65	WHEAT flour		France

#### Nutritional values

	Per 100g	Per unit: 65g
Energy (KJ)	1 549,88	1 007,42
Energy (Kcal)	370,43	240,78
Fat (g)	18,85	12,25
Whose :		
Saturates (g)	12,41	8,07
Unsaturates (g)	0,58	0,38
Carbohydrate (g)	43,01	27,96
Whose :		
Sugars (g)	6,68	4,34
Protein (g)	6,92	4,50
Salt (g)	0,99	0,64
Fiber (g)	0,53	0,34

Average values calculated for the raw product based on the standard recipe and nutritional data given by our suppliers.

#### Certifications

The production site is certificated: IFS, BRC in line with the versions currently in force.

#### Food safety

Description	Acceptable limit / g
Bacillus cereus cfu/g	100,00
Enterobacteriaceae cfu/g	1 000,00
E coli cfu/g	10,00
listeria monocytogenes /25g	Absence
moulds cfu/g	1 000,00
Salmonella /25g	Absence
coagulase-positive staphylococci cfu/g	100,00

Microbiological analyses are undertaken in line with the regulation (EC) N°2073/2005 and the monitoring plan put together by the manufacturing site

Based on our present knowledge, we can confirm that this article:

GMO	- contains no ingredient that should be labelled as coming from GMO in the sense conveyed by Regulation (EC) N°1829/2003 relating to food items and food ingredients treated with ionisation
ionization	- has not been made using ingredients or additives treated with ionising radiation in the sense conveyed by the Directive (EC) 1999/2 relating to the harmonisation of legislation among member states on food items and food ingredients treated with ionisation
Nano-materials	- contains no nanomaterials that should be labelled in the sense conveyed by Regulation (EC) 1169/2011 relating to consumer information on food ingredients The product was X-rayed during the packaging process.
Detection controls	This product was passed through a metal detector during the packaging process.

#### Allergens

Gluten	Yes	Crustacean	No
Wheat	Yes	Eggs	Yes
Rye	No	Fish	No
Barley	No	Lupin	No
Oat	No	Soya	No
Spelt	No	Milk	Yes
Kamut	No	Celery	No
Nuts	No	Mustard	No
Almond	No	Sesame	No
Hazelnut	No	Sulphite	No
Walnut	No	Peanut	No
Macadamia/Queensland nut	No	Mollusc	No
Brazil nut	No	Buckwheat	No
Cashew	No		
Pistachio nut	No		
Pecan nut	No		

List of allergens found in the product in the sense conveyed by Regulation (EU) N°1169/2011.

#### Cross-contamination

Could contain traces of : Nuts, Gluten, Milk, Eggs, Soya

Les informations concernant d'autres allergènes peuvent être communiquées sur demande.

## Storage and Conservation

Shelf-life (days) (Day) : 273  
Storage temperature Frozen -18°C  
Made in : France

### Way of use

"  
Defrost: 20 mins at room temperature.  
Fan oven: 14-16 mins at 165°C, key open"  
Secondary shelf life (days): 1  
Storage T° after implementation : Room temperature +20°C

### Customs codes and nomenclatures



Pack : cardboard box

External dimensions (cm) : 39,80 x 29,50 x 19,50

Food contact approval : Tous les emballages en contact direct avec le produit ont été sélectionnés conformément aux règlements (CE) N°10/2011 et (CE) N°1935/2004.

### Pallet loading

<b>UVC number per package</b>	50	<b>Box net weight</b>	3.25 kg
<b>Number of subunits per package</b>	1	<b>Box gross weight</b>	3.609 kg
<b>Packs per pallet</b>	72	<b>Pallet net weight</b>	234 kg
<b>Packs per layer</b>	8	<b>Pallet gross weight</b>	284.848 kg
<b>Layers per pallet</b>	9	<b>Pallet height</b>	189.9 cm
<b>Units per pallet or pieces per pallet</b>	3600	<b>Pallet type</b>	80*120

### Customs officer nomenclature

**GENCOD (Package) :** 03556420006353

**GENCOD (UVC) :** 03556420084030

**Custom Code :** 19059070

## Contact

**Website :** [www.chateau-blanc.fr](http://www.chateau-blanc.fr)

**E-mail address :** [commercial@chateau-blanc.fr](mailto:commercial@chateau-blanc.fr)