



Mini Croissant Mix Box, 3 diff. Sorts

Item no. Designation of the food item EAN Convenience level This item is vegetarian. 1764 croissant 4009837017645 preproved

Units					
Unit	PIECE *	BAG	CARTON	LAYER	PALLET
Quantity per base unit	1	75	225	1.800	14.400
Gross weight ¹	0,0307	2,3025	6,9075	55,26	442,08
Net weight	0,0283	2,1225	6,3675	50,94	407,52
L x W x H (mm)	95 x 40 x 30	520 x 350 x 0	592 x 392 x 185	-	1.200 x 800 x 2.000
Diameter (mm)	-	-	-	-	-
Cartons/pallets	-	-	-	-	64

* Base unit of the item

 $^{1}\,\mbox{Weight}$ in frozen state incl. Packaging

Measurements

Measurements: Mini Butter Croissant: $| 8.0 \times w 4.2 \times h 2.8 \text{ cm}$ Mini Corn croissant: $| 10.5 \times w 3.5 \times h 3.0 \text{ cm}$ Mini Butter Croissant with seeds: $| 9.1 \times w 3.9 \times h 2.9 \text{ cm}$

Nutritional values		Ingredients	Allergens	
French Butter Croissant				
energy	1435 kJ / 343 kcal	WHEAT FLOUR, BUTTER (22%), water, yeast, sugar, iodised salt (salt and potassium iodide), WHEAT GLUTEN, rapeseed oil, vegetable protein, flour treatment agent ascorbid acid, enzyme	Contains: GLUTEN AND - PRODUCTS, MILK AND - PRODUCTS	
fat	18,7 g			
thereof saturated fatty acids	12,0 g			
carbohydrates	35,8 g			

thereof sugar	5,3 g	May contain: EGG AND - PRODUCTS, SOYA, NUT	
protein	7,3 g	PRODUCTS	
salt	1,05 g		

All data refer to 100 g

Nutritional values		Ingredients	Allergens
Grain cresent			
energy	1269 kJ / 303 kcal	WHEAT FLOUR, water, BUTTER (13%), SESAME seed (5%), yeast, salt, WHEAT PROTEIN, linseed, WHOLE WHEAT FLOUR, acidulant regulator sodium hydroxide, RYE WHOLEMEAL BRUISED GRAIN, OAT BRAN, MALTED BARLEY FLOUR, MALTED WHEAT FLOUR, flour treatment agent(amylase, ascorbid acid, xylanase, L-Cystein), acidulant citric acid, spices	Contains: GLUTEN AND - PRODUCTS, MILK AND - PRODUCTS, SESAME AND SESAMPRODUCTS
fat	15,1 g		
thereof saturated fatty acids	7,8 g		
carbohydrates	32,3 g		
thereof sugar	0,5 g		
protein	8,0 g	May contain: EGG AND -	
salt	1,1 g	PRODUCTS, SOYA, NUT PRODUCTS, CELERY, MUSTARD, LUPIN	

All data refer to 100 g

Nutritional values		Ingredients	Allergens	
French Butter Croissant with seeds				
energy	1416 kJ / 339 kcal	WHEAT FLOUR, water, BUTTER (18%), yeast, linseed, brown	Contains: GLUTEN AND - PRODUCTS, MILK AND -	
fat	19,0 g	linseed, WHEAT BRAN, sunflower seeds, RYE FLOUR (2%), Spelt	PRODUCTS	
thereof saturated fatty acids	10,5 g	WHEAT Flour (2%), sugar, iodised salt (salt and potassium iodide), WHEAT GLUTEN, roasted BARLEY MALT FLOUR, rapeseed oil, vegetable protein, MALTED WHEAT FLOUR, flour treatment agent ascorbid acid, enzyme May contain: EGG AND - PRODUCTS, SOYA, NUT PRODUCTS		
carbohydrates	31,6 g			
thereof sugar	3,6 g			
protein	8,5 g			
salt	0,9 g			

All data refer to 100 g

Baking instructions

Oven preheat and bake at 165-175°C for app. 18-22 minutes. Open the flue for the last third of the baking time. French Butter Croissant: little steam Mini grain cresent: a lot of steam

Best before date (from date of production)

12 months

Transport and storage conditions

This product must be transported and stored at a temperature of at least -18°C.

Gene Ordinance

This product does not contain any genetically modified raw materials

Status: 02/06/2024

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