

## Item data sheet



### Mini butter croissant with praline filling

<b>Item no.</b>	<b>2169</b>
Designation of the food item	Yeast pastry with praline filling, deep frozen
EAN	4009837021697
Convenience level	preproved
This item is vegetarian.	

### Units

Unit	PIECE *	BAG	CARTON	LAYER	PALLET
Quantity per base unit	1	36	108	864	9.504
Gross weight <sup>1</sup>	0,04979	1,79244	5,37732	43,01856	473,20416
Net weight	0,045	1,62	4,86	38,88	427,68
L x W x H (mm)	95 x 45 x 30	520 x 350 x 0	396 x 296 x 175	-	1.200 x 800 x 2.075
Diameter (mm)	-	-	-	-	-
Cartons/pallets	-	-	-	-	88

\* Base unit of the item

<sup>1</sup> Weight in frozen state incl. Packaging

### Measurements

Measurements: l 9.5 x w 4.5 x h 3 cm

### Nutritional values

#### Mini butter croissant with praline filling

energy	1498 kJ / 358 kcal
fat	18,8 g
thereof saturated fatty acids	10,2 g
carbohydrates	39,5 g
thereof sugar	12,7 g
protein	6,9 g
salt	0,89 g

### Ingredients

#### Deklarationsempfehlung nach dem Backen

WHEAT FLOUR, water, BUTTER (16%), sugar, yeast, palm fat, sunflower fat, chocolate (2%)(sugar, cocoa mass, cocoa butter, EMULSIFIER SOYA LECITHIN), HAZELNUTS (1%), salt, low-fat cocoa powder, ALMOND, SKIMMED MILK, MILK PROTEIN, vegetable protein, rapeseed oil, dextrose, EMULSIFIER SOYA LECITHIN, natural vanilla flavouring

May contain:, EGG AND -PRODUCTS

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All data refer to 100 g frozen goods

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### Baking instructions

20 minutes defrost and bake for 15-17 minutes at 180-220°C with steam.

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### Best before date (from date of production)

12 months

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### Transport and storage conditions

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

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### Gene Ordinance

This product does not contain any genetically modified raw materials

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Status: 01/06/2024

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