Item data sheet





Ham and cheese croissant

Item no. 4595

EAN 4009837045952

Convenience level preproved

Units					
Unit	PIECE *	BAG	CARTON	LAYER	PALLET
Quantity per base unit	1	50	50	200	3.000
Gross weight ¹	0,1217	6,085	6,085	24,34	365,10
Net weight	0,11	5,50	5,50	22,00	330,00
L x W x H (mm)	155 x 70 x 40	700 x 320 x 0	583 x 386 x 116	-	1.200 x 800 x 1.890
Diameter (mm)	-	-	-	-	-
Cartons/pallets	-	-	-	-	60

^{*} Base unit of the item

Measurements

Measurements: I 15.5 x w 7 x h 4 cm

Nutritional values		Ingredients	Allergens				
Ham and cheese croissant							
energy	1181 kJ/ 282 kcal	WHEAT FLOUR, water, BUTTER (12%), ham (10%) (pork, salt, dextrose, glucose syrup, sugar, spices, stabilizers diphosphate, antioxidizing agent sodium ascorbate, preservative sodium nitrite, smoke), CHEESE (4%), yeast, MOZZARELLA (1,5%), HARD CHEESE (1,4%), modified starch, sugar, salt, WHEAT PROTEIN, WHOLE MILK POWDER, WHEAT starch, DAIRY CREAM powder, EGG WHITE powder, palm oil,	Contains: GLUTEN AND - PRODUCTS, EGG AND - PRODUCTS, MILK AND - PRODUCTS				
fat	13,3 g						
thereof saturated fatty acids	8,5 g						
carbohydrates	29,9 g						
thereof sugar	1,7 g						
protein	9,8 g						

¹ Weight in frozen state incl. Packaging

salt	1,37 g
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SKIMMED MILK powder, dextrose, MALTED BARLEY FLOUR, glucose syrup, yeast extract, onion powder, spices extract, thickening agent xanthane, flour treatment agent (ascorbid acid, amylase, xylanase, L-Cystein), spices, WHOLE EGG powder, natural flavour

May contain: SOYA, NUT PRODUCTS, MUSTARD, CELERY, SESAME, LUPIN

All data refer to 100 g

Baking instructions

Put the frozen dough pieces in the preheated oven (vent closed) and bake under steam. After 18 minutes open the vent to get a crispy surface. Bake at 165-175°C for approx. 20-22 minutes with 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: 17/05/2024

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