

Item data sheet



Butter croissant with egg coating

Item no.	5051
Designation of the food item	Butter puff pastry
EAN	4009837050512
Convenience level	preproved
This item is vegetarian.	

Units

Unit	PIECE *	BAG	CARTON	LAYER	PALLET
Quantity per base unit	1	30	60	240	3.600
Gross weight ¹	0,09015	2,7045	5,409	21,636	324,54
Net weight	0,08	2,40	4,80	19,20	288,00
L x W x H (mm)	105 x 43 x 30	575 x 375 x 110	583 x 386 x 116	-	1.200 x 800 x 1.890
Diameter (mm)	-	-	-	-	-
Cartons/pallets	-	-	-	-	60

* Base unit of the item

¹ Weight in frozen state incl. Packaging

Measurements

Measurements: l 10,5 x w 4,3 x h 3,0 cm

Nutritional values

Ingredients

Allergens

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energy	1463 kJ / 350 kcal	WHEAT FLOUR, BUTTER (21%), water, sugar, yeast, CHICKEN EGG, salt, WHOLE EGG powder, WHEAT PROTEIN, WHEAT STARCH, dextrose, MALTED BARLEY FLOUR, thickening agent xanthane, flour treatment agent (ascorbid acid, amylase, xylanase, L-Cystein)	Contains: GLUTEN AND - PRODUCTS, EGG AND - PRODUCTS, MILK AND - PRODUCTS
fat	18,8 g		
thereof saturated fatty acids	12,0 g		
carbohydrates	37,3 g		
thereof sugar	5,0 g		
protein	6,8 g		

salt

0,97 g

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

All data refer to 100 g

Baking instructions

10-15 minutes defrost. Preheat oven to 190°C and bake for 20-22 minutes at 165-175°C 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: 03/05/2024

EDNA International GmbH, Gollenhoferstraße 3, 86441 Zusmarshausen, Deutschland,
Phone: +49 8291 84 390, Email: export@edna.de