

Item data sheet



Croissant filled with chocolate cream



Item no.	5200
Designation of the food item	Croissant, deep frozen
EAN	4009837052004
Convenience level	preproved
This item is vegetarian.	

Units

Unit	PIECE *	BAG	CARTON	LAYER	PALLET
Quantity per base unit	1	32	64	256	2.560
Gross weight ¹	0,11078	3,54496	7,08992	28,35968	283,5968
Net weight	0,10	3,20	6,40	25,60	256,00
L x W x H (mm)	155 x 65 x 35	700 x 320 x 0	589 x 393 x 180	-	1.200 x 800 x 1.950
Diameter (mm)	-	-	-	-	-
Cartons/pallets	-	-	-	-	40

* Base unit of the item

¹ Weight in frozen state incl. Packaging

Measurements

Measurements: l 15.5 x w 6.5 x h 3.5 cm

Nutritional values

Ingredients

Allergens

Croissant filled with chocolate cream

energy	1551 kJ/ 371 kcal	WHEAT FLOUR, water, BUTTER (12%), sugar, vegetable oil(rape seed), palm), yeast, low-fat cocoa powder, palm kernal fat, (completely hardened), salt, cocoa mass, WHEAT PROTEIN, WHEAT PRE-GELATINISED FLOUR, WHOLE EGG powder, HAZEL NUT PASTE, cocoa butter, emulsifier(SOYA LECITHIN, diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), SKIMMED MILK	Contains: GLUTEN AND - PRODUCTS, EGG AND - PRODUCTS, SOYA AND - PRODUCTS, MILK AND - PRODUCTS, NUTS AND - PRODUCTS
fat	18,9 g		
thereof saturated fatty acids	9,7 g		
carbohydrates	42,3 g		
thereof sugar	13,1 g		
protein	6,6 g		

salt	0,83 g	powder, EGG WHITE powder, flour treatment agent(ascorbic acid, amylase, xylanase, cellulase, L-Cystein), aroma May contain: other NUT PRODUCTS, SESAME, LUPIN, MUSTARD	
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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: 01/06/2024

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