

## BUTTER CROISSANT GELFINOR

DEPUIS 1978  
**GELFINOR**  
LE FEUILLETAGE À VOTRE IMAGE

### PRODUCT INFORMATION

**Article Number** 36373

**Legal/descriptive name** Deepfrozen Danish pastry with butter, croissant, ready to prove.

**Convenience level** Ready to Prove



### List of ingredients

flour (WHEAT), butter (MILK) (23%), water, sugar, yeast, whole MILK powder, WHEAT gluten, salt, butter MILK powder, devitalised dried SPELT leaven (WHEAT), sweet whey powder (MILK), flour treatment agent (ascorbic acid), turmeric, enzymes.

May contain traces of: Eggs, Soybeans, Almonds.

\*Product from organic agriculture, certified by Ecocert France FR-BIO-01

### General information

**Customs Code** 19012000  
**FKB Code** K218

### Dietary information and Sustainability

**Vegan** No  
**Vegetarian** Yes

### Claims

**Clean label** Yes

### Product dimensions

**Weight (g)** 65

### Additives

E300 - ascorbic acid

### Microbiological information

Escherichia coli: < 10/g  
Moulds: < 1000/g  
Salmonella spp.: Absence in 25 g  
Presumptive Bacillus cereus: < 100/g  
Staphylococcus aureus: < 100/g  
Enterobacteriaceae: < 10000/g

## Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1566 kJ		1018 kJ	12
energy	375 kcal		244 kcal	12
fat of which:	20 g		13 g	19
- saturates	13 g		8,5 g	43
carbohydrates of which:	41 g		26 g	10
- sugars	8,1 g		5,3 g	6
fibre	2 g		1,3 g	
protein	6,6 g		4,3 g	9
salt	0,96 g		0,62 g	10

\* 1 portion = 65 g

## Allergen information

Cereals containing gluten and products thereof	Yes
Wheat	Yes
Spelt	Yes
Barley	No
Kamut	No
Rye	No
Oats	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof	Yes
Nuts and products thereof	No
Almonds	No
Brazil nuts	No
Cashews	No
Hazelnuts	No
Macadamia nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxid and sulphites (>10 mg/kg or 10 mg/l expressed as SO <sub>2</sub> )	No
Lupin and products thereof	No
Molluscs and products thereof	No
May contain traces of: Eggs, Soybeans, Almonds.	

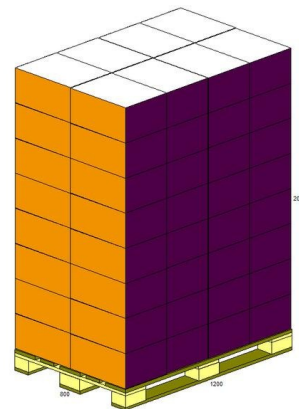
## PACKAGING INFORMATION

### Packaging Details

Inner Packaging	Film double (Plastic_LDPE 4)
Outer Packaging	American box (Corrugated board_PAP 20) Label (Paper_PAP 22) Tape (Plastic_PP 5)
EDU (American box)	
GTIN	3461181363730
Net Weight	10,92 kg
Length x Width x Height (m)	0,398 x 0,298 x 0,238
Pieces per EDU	168
CU	
GTIN	3461180363731
Net Weight	0,065 kg

### Palletisation Packaging

Palletisation Packaging	Pallet (Wood_FOR 50) Label (Paper_PAP 22) Interlayer (Corrugated board_PAP 20) Stretch film (Plastic_LDPE 4)
Pallet type	Euro pallet
Pallet description	PALLET EURO WOOD 1200X800X145MM
Number EDU / layer	8
Number layer / pallet	8
Number EDU / pallet	64
Total net weight pallet	699 kg
Total gross weight pallet	756 kg
Length x Width x Height (m)	1,200 x 0,800 x 2,049



## HANDLING INFORMATION

### Storage Conditions

<b>Shelf life after production</b>	6 months
<b>Storage Conditions</b>	max. -18°C

### Instructions for use

Proving: 2h30 +/-15min at 28°C (80% of humidity). Glaze with eggs. Preheat the oven. Baking: 14 +/-2 min at 180 +/-10°C (350 +/-18°F). These instructions are merely indicative, baking time and baking temperature depend on the type of equipment. DO NOT REFREEZE AFTER DEFROSTING.

## GENERAL INFORMATION

### Certificates

IFS & BRCGS

### GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO.

### Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

### Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.

All values mentioned in this document, are average values, based on calculated data.

Pictures are indicative of the products but may be subject to slight deviations from the actual products.

Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

### Abbreviations

(1) Daily reference intakes Vitamins

(2) Reference intake of an average adult (8400 kJ/2000 kcal)