

PRODUCT DATA SHEET

CSM Bakery Solutions
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Replaces version from:

VGR MINI BOTPROD.ASS.4,36K

MATERIAL CODES

Article number

CSM article number **10156463**

Company

CSM BENELUX BV
CSM DEUTSCHLAND GMBH

Product code

28933
5413321289330

LEGAL NAME

Name of the food: Bakery goods

PRODUCT DESCRIPTION

Bakery goods, Quick frozen

Preproofed mini croissants a' 30g, mini chocolate rolls a' 32 g and mini round suisses produced a' 35 g with fresh butter.
Ideal product for breakfast, with coffee, or as snack.
3 x 45 pieces in a box.

USER ADVICE

Working instructions

Thawing:	Time:	30 min	Temperature:	
Baking (Convection oven):	Time:	13 - 14 min	Temperature:	175 °C
Baking (Traditional oven):	Time:	13 - 14 min	Temperature:	170 °C

INGREDIENT DECLARATION

CROISSANT: **Wheat flour**; **Butter** (23%); Water; Invert sugar syrup; Yeast; **Whole egg**; Salt; **Wheat gluten**; Emulsifier: Rapeseed lecithin (E 322); Flour treatment agent: Ascorbic acid (E 300); Enzymes. CHOCOLATE ROLL: **Wheat flour**; **Butter** (20,1%); Chocolate (12,5%); (Sugar, Cocoa mass, Emulsifier: **Soya lecithins (E 322)**, Rapeseed lecithin (E 322); Cocoa butter, Natural vanilla flavouring); Water; Invert sugar syrup; Yeast; **Whole egg**; Salt; **Wheat gluten**; Flour treatment agent: Ascorbic acid (E 300), Enzymes. ROUND SUISSE: DOUGH (57,1%); **Wheat flour**; **Butter** (23%); Water; Invert sugar syrup; Yeast; **Whole egg**; Salt; **Wheat gluten**; Emulsifier: Rapeseed lecithin (E 322); Flour treatment agent: Ascorbic acid (E 300); Enzymes; Custard cream (28,6 %): Water; Sugar; Modified starch; **Whole egg**; **Whey powder**; **Skimmed milk powder**; Thickener: (Calcium acetate (E 263), Tetrasodium diphosphate (E 450(iii)), Disodium phosphate (E 339(ii))); Flavouring; Colour: E 160a. Raisins (14,3%).

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NUTRITIONAL INFORMATION
Per 100 grams product
Energy: ()

Remarks: NUTRITIONAL INFORMATION

Per 100 grams product:

Croissant

Energy: 1530 kJ (365 kcal)

Fat: 19.9 g

of which safa: 12.6 g

of which mufa: 5.1 g

of which pufa: 0.9 g

Carbohydrate: 37.5 g

of which sugars (mono- and disaccharides):5.5 g

Fibre: 1.6 g

Protein: 7.8 g

Salt (Na x 2.5): 1.02 g

Fats of which tfa: 0.5 g

Sodium: 408 mg

Water: 33.46 g

Pain au chocolat

Energy: 1600 kJ (380 kcal)

Fat: 20.5 g

of which safa: 12.9 g

of which mufa: 5.5 g

of which pufa: 0.9 g

Carbohydrate: 40.7 g

of which sugars (mono- and disaccharides):11.6 g

Fibre: 2.3 g

Protein: 7.5 g

Salt (Na x 2.5): 0.89 g

Fats of which tfa: 0.5 g

Sodium: 357 mg

Water: 29.4 g

Pain aux raisins

Energy: 1195 kJ (285 kcal)

Fat: 11.6 g

of which safa: 7.3 g

of which mufa: 3 g

of which pufa: 0.6 g

Carbohydrate: 39.6 g

of which sugars (mono- and disaccharides):17.9 g

Fibre: 1.7 g

Protein: 5.2 g

Salt (Na x 2.5): 0.67 g

Fats of which tfa: 0.3 g

Sodium: 268 mg

Water: 41.29 g

ALLERGENS INFORMATION

Allergen	Present product
Legal allergens (according to Regulation (EU) No 1169/2011)	
Cereals containing gluten and products thereof	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof (including lactose)	Yes
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame and products thereof	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 ml/l	0 PPM
Lupine and products thereof	No
Molluscs and products thereof	No

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

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SHELF LIFE AND LOGISTICAL INFORMATION**Storage conditions**

Shelf life:	270 Days
Storage temperature:	-18 °C
Storage advice:	After thawing, do not refreeze, Frozen
Remarks:	Frozen, -18 °C, do not freeze after thawing.

PACKAGING INFORMATION**Distribution unit**

Weight net:	4,36 kg
Number of pieces:	135 PCE

LEGAL INFORMATION

All products are conform to the European and National food legislation.

STATEMENT

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