Dolciaria Acquaviva	Document: Datasheet	Type: TDS Nr.: Rev.: 2 of the 14.07.22
<i>s.p.a.</i> Bakery products	Subject: Croissant Mini Regal	Page 1 of 2
Frozen	straight apricot	Issued from RAQ

Product Description

Sweet straight croissant, raw, frozen, consisting of a dough of natural yeast dough peeled after cooking, filled with cream and covered with sugar.

Ingredients

WHEAT flour, vegetable margarine (vegetable oils and fats (SOY, palm, sunflower), water, acidity regulators: E330, E331iii; skimmed MILK powder, salt, emulsifiers: mono and di-glycerides of fatty acids, natural flavorings, preservatives: E202; colorant: E160a (i); flavorings), water, natural yeast (WHEAT flour, water, microbial starter), apricot jam 12% (apricot purée, sucrose, glucose-fructose syrup, gelling agent: pectin; acidity regulators: citric acid, flavoring), sugar, 3,5% BUTTER, EGGS, yeast, skimmed MILK powder, salt, invert sugar, whey protein (MILK), MILK proteins, emulsifiers: E471, E472e; dextrose, flour treatment agent: E300; enzymes (alpha amylase, xylanase), flavorings, colorant: E160a.

May contain SESAME, NUTS, MUSTARD.

Microbiological Characteristics

Enterobacteriaceae	< 1.000 CFU/g
E.Coli	< 10 CFU/g
Moulds	< 100 CFU/g
Staphylococcus coaugulase +	< 100 CFU/g
Listeria monocytogenes	Absent/25 g
Salmonella	Absent/25 g

Nutritional Characteristics (average content in 100 g of product)

Energy	1559 kJ/373 kcal
Fats	20,73 g
Of which saturates	12,06 g
Carbohydrate	38,95 g
Of which sugars	10,24 g
Fibre	1,25 g
Protein	7,02 g
Salt	0,51 g

Physical Characteristics

Croissant Mini Regal straight apricot 28g 28 g x 100 pieces. Net Weight: 2800g *Code Acquaviva: CR0062; Code Ean: 8014240204885*

Packaging

Cardboard box with bag single polyethylene within which the products are located (Suitable for food contact in accordance with the M. D. 21/03/73 and later). Carton Size (T1): 395 mm x 265 mm x 160 mm (L x W x H) Pallet Row containing 9 cartons. Layers per pallet 9. Euro pallets containing 81 cartons. Pallet Size: 800 mm x 1200 mm x 1600 mm

Conservation

Lower temperature to -18 °C. Once thawed the product must not be refrozen.

Shelf life

12 months from the date of production, if properly stored at - 18 °C.

Transport Mode

In truck at a temperature not higher than - 18 °C.

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How to use

Preheat the oven to 160/170 °C, place the product on baking trays and bake for 14-17 minutes.

<u>Categories of use</u> The product can be consumed by subject with:

With allergies and / or	Yes	With allergies and /	Yes
intolerant	/No	or intolerant	/No
Gluten (Celiacs)	No	Milk/Lacotse	No
Crustaceans	Yes	Mustard	No
Eggs	No	Celery	Yes
Fish	Yes	Sesame	No
Peanuts	Yes	Sulfur dioxide	Yes
Soy	No	Lupins	Yes
Nuts	No	Molluscs	Yes

Styles of food and	Yes
life	/No
Vegetarians	Yes
Vegan	No
Kosher	No
Halal	No

Allergens (Directive 2003/89/EC) (Reg. EC 1169/2011)

Allergen	Presence	Possible contamination	Ingredient
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their strains hybridized) and derived products	YES		FLOUR
Crustaceans and products thereof	NO		
Eggs and egg products	YES		EGGS
Fish and fish products	NO		
Groundnuts and groundnut products	NO		
Soy and soy-based products	YES		MARGARIN E
Milk and milk-based products (including lactose)	YES		MILK, BUTTER
Nuts: almonds (Amigdalus Communis L.), hazel (Corylus avellana), walnuts (Juglans regia), cashew nut		YES	
(Anacardium occidentale), pecan (Carya Illinoiesis (Wangenh) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), walnuts of Queensland (Macadamia Ternifolia) and derived products			
Celery and products based on celery	NO		
Mustard and products based on mustard		YES	
Sesame seeds and products of sesame seeds		YES	
Sulfur dioxide and sulphites at concentrations greater than 10 mg/kg	NO		
Lupins and products based on lupins	NO		
Molluscs and products based on molluscs	NO		