

Dolciaria Acquaviva s.p.a. Frozen Bakery Products	Document: <u>Technical Datasheet</u>	Type: TDS Nr.: 000 Rev.: 0 of 28.01.22
	Object: <u>Croissant plain 25g</u>	Page 1 of 3 Issued from by RAQ

Product Description

Raw, frozen and ready to cook product. Straight shape of sourdough dough with butter.

Ingredients

WHEAT flour, margarine (vegetable fats (palm, coconut), water, emulsifiers: E471 (palm); salt, natural flavors, acidity regulator: E330; color: beta-carotene;), water, sugar, BUTTER 2,4%, yeast, EGGS, natural yeast (WHEAT flour, water, microbial starter), salt, MILK proteins, skimmed MILK powder, flavor. May contain SOY, SESAME, NUTS, MUSTARD.

Microbiological Characteristics

Enterobacteriaceae	< 1000 Ufc/g
E. Coli	< 10 Ufc/g
Moulds	< 100 Ufc/g
Staphilococcus coagulase +	< 100 Ufc/g
Listeria monocytogenes	Absent /25 g
Salmonella	Absent /25 g

Nutritional characteristics (average content in 100g of product)

Energy	1 476 KJ/355 kcal
Fats	22 g
<i>Of which saturates</i>	13 g
Carbohydrate	33 g
<i>Of which sugar</i>	5,2 g
Fibre	0,9 g
Protein	6,7 g
Salt	0,92 g

Physical Characteristics

Croissant plain 25 g

25g x 200 pieces. Net Weight: 5000 g

Acquaviva code: CR0090; EAN code: 8014240204793

Packaging

Corrugated cardboard box (double wave) containing polyethylene bag sealed to foods in which the products are located (suitable for food contact in accordance with the M. D. 21/03/73 and later).

Carton size: 400 mm x 260 mm x 240 mm (L x W x H)

Cartons for layer 9. Layers for pallet 8. Euro Pallet contains 72 cases.

Pallet Size: 800 mm x 1200 mm x 2070 mm

Storage

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

Shelf life

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

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Transport Mode

In truck at the lower temperature of -18 °C.

How to use

Pre-heat the oven to 160/165 °C defrost 20 minutes and bake for about 14/16 minutes our until desired gilding.

Categories of use

The product can be consumed by subject with:

<i>With allergies and / or intolerant</i>	Yes /No	<i>With allergies and / or intolerant</i>	Yes /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

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

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

<i>Allergens</i>	<i>Presence</i>	<i>Possible contamination</i>	<i>Ingredient</i>
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		
Peanuts and peanut products	NO		
Soy and soy-based products		YES	
Milk and milk-based products (including lactose)	YES		BUTTER
Nuts: almonds (Amigdalus Communis L.), hazel (Corylus avellana), walnuts (Juglans regia), cashew nut (Anacardium occidentale), pecan (Carya Illinoiesis (Wangenh) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), walnuts of Queensland (Macadamia Ternifolia) and derived products		YES	
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	NO		

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concentrations greater than 10 mg/kg			
Lupins and products based on lupins	NO		
Molluscs and products based on molluscs	NO		