

mademoiselle DESSERTS 	Specification		
	MADemoiselle DESSERTS ST RENAN	ENR 700 Ind.Rev 00	
	Code : 131009	Rév : 14	
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	14 2,5mm ALL BUTTER PUFF PASTRY SHEET		

PRODUCT DESCRIPTION

Puff pastry. Undocked. Raw frozen. 769g

INGREDIENTS

WHEAT flour (WHEAT flour, GLUTEN, antioxidant : E300), BUTTER 26,45%, water, flour regulator (WHEAT flour, WHEAT protein, enzyme), salt

May contain eggs and nuts.

MICROBIOLOGICAL PARAMETERS

Staph	<100 ufc/g
Salmonellas	Absence in 25g
E Coli	<10 ufc/g
Listeria	<100 ufc/g

NUTRITIONAL VALUES

	per 100 g	per portion 19 g		
Energy	1555 kJ	299 kJ	18,51	3,56
Energy	373 kcal	72 kcal	18,63	3,58
Fat	22,04 g	4,24 g	31,49	6,05
of which saturates	14,63 g	2,81 g	73,16	14,06
Carbohydrate	36,27 g	6,97 g	13,95	2,68
of which sugars	1,068 g	0,205 g	1,19	0,23
Protein	6,23 g	1,20 g	12,46	2,40
Salt	0,947 g	0,182 g	15,78	3,03

Reference intake of an average adult (8400 KJ / 2000 KCal)

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STORAGE

Temperature: -18°C

Best before date: 18 months

Do not refreeze once thawed

SERVING INSTRUCTIONS

BAKING INSTRUCTIONS: -Let the product thaw at 4°C. Garnish with the selected mixture. Then cook according to your recipe. For a blind baking: we advice you to thaw the product at 4°C for 2 hours. Put a shelf above the product to control the development. Bake at 180°C for 20 to 30 minutes. After thawing, store product 24 hours maximum at 4°C.

PACKAGING

EAN code 3291131310091

Customs code 19012000

Facility code 29260 A

	Pieces	Boxes	Pallet
Pieces		14	840
Boxes			60
Box/Layer			3
Layers/Pallet			20
Height (mm)		65	1450
Width (mm)		431	800
Length (mm)		610	1200
Diameter (mm)			
Gross Weight(Kg)	0,769	11,353	701,180
Net Weight (Kg)	0,769	10,766	645,960