



# SG\* CROISSANT HAZELNUT-CHOCOLATE

Product code: 21825000

A frozen croissant with sweet chocolate filling which must still be fully baked.

## Thaw & Bake

Defrost 15 min - baking time 21 min - baking temp 170°-190°C

|                           |   |
|---------------------------|---|
| <b>EAN</b>                | 5413056023827   |
| <b>Weight pr. piece</b>   | 95 g  |
| <b>Pieces pr. bag</b>     | 24  |
| <b>Pieces pr. carton</b>  | 48  |
| <b>Bags pr. carton</b>    | 2   |
| <b>Cartons pr. pallet</b> | 80  |
| <b>Shelf life:</b>        | 12 Months   |
| <b>Storage:</b>           | Storage at -18°C or colder. Do not refreeze after defrosting. |
| <b>Country of origin:</b> | BE  |

## Nutritional information pr. 100 g.

|                      |         |
|----------------------|---------|
| Energy               | 1592kJ  |
| Kcal                 | 380kcal |
| Fat                  | 20g     |
| - of which saturates | 9.7g    |
| Carbohydrate         | 42g     |
| - of which sugars    | 17g     |
| Fibre                | 2.2g    |
| Protein              | 6.1g    |
| Salt                 | 0.79g   |

## Ingredients

Dough: **wheat** flour, water, palm oil, yeast, sugar, Butter (**milk**) (1,5%), coconut oil, salt, rapeseed oil, **wheat** gluten, emulsifier (E471), flour treatment agent (E300, enzyme), acidity regulator (E330), natural flavouring, **egg**. Filling: sugar, palm oil, **hazelnuts** (3,2%), reduced cocoa powder, skimmed **milk** powder, **almonds**, emulsifier (E322 (SOJA)), natural vanilla flavouring. Decoration: chocolate (cocoa solids: 35 % minimum) :(sugar, cocoa mass, cocoa butter, emulsifier (E322 (SOJA))), **egg**.