

# PAIN AU CHOCOLAT

Product code: EG19



An unbaked, frozen, pre proved all-butter pastry filled with two bars of dark chocolate.

Bake frozen

Bake for 18 minutes at 190°C. Recommended shelf life after baking is 24 hours.

<b>EAN</b>	05413056008497
<b>Weight pr. piece</b>	90 g
<b>Pieces pr. bag</b>	24
<b>Pieces pr. carton</b>	48
<b>Bags pr. carton</b>	2
<b>Cartons pr. pallet</b>	90
<b>Shelf life:</b>	9 Months
<b>Storage:</b>	At -18°C or colder. Do not re-freeze after defrosting.
<b>Country of origin:</b>	BE

## Nutritional information pr. 100 g.

Energy	1790kJ
Kcal	429kcal
Fat	23.6g
- of which saturates	15.39g
Carbohydrate	44.2g
- of which sugars	11.9g
Fibre	2.2g
Protein	8.8g
Salt	0.73g
Fat (%)	19.33%

## Ingredients

Dough: WHEAT Flour (contains: WHEAT Gluten, Flour Treatment Agent (Ascorbic Acid E300)), Butter (MILK) (17.8%), Water, Yeast, Sugar, Salt, Baking Improver (WHEAT Gluten, WHEAT Flour, Yeast, Flour Treatment Agent (Ascorbic Acid E300)), EGG. Chocolate Filling (15.6%) (min. 41% Cocoa Solids): Sugar, Cocoa Mass, Cocoa Butter, Whole MILK Powder, Whey Powder (MILK), Skimmed MILK Powder, Emulsifier (SOYA Lecithin E322). Topping: EGG Wash.

For allergens, including cereals containing gluten, see ingredients in CAPITALS.

May also contain traces of nuts and sesame seeds.