

PAIN AUX RAISINS

Product code: Q0046



An unbaked, frozen, pre proved premier all-butter croissant pastry filled with raisins and a vanilla crème patissier.

Bake frozen

Bake for 20 minutes at 190°C. Recommended shelf life after baking is 24 hours.

EAN 05413056005984
Weight pr. piece 105 g
Pieces pr. bag 18
Pieces pr. carton 36
Bags pr. carton 2
Cartons pr. pallet 90
Shelf life: 12 Months
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: BE

Nutritional information pr. 100 g.

Energy	1475kJ
Kcal	357kcal
Fat	16.1g
- of which saturates	10.57g
Carbohydrate	43.1g
- of which sugars	13.8g
Fibre	1.9g
Protein	7.9g
Salt	0.74g

Ingredients

Dough: WHEAT Flour (contains: WHEAT Gluten, Flour Treatment Agent (Ascorbic Acid E300)), Butter (MILK) (15.4%), Water, Yeast, Sugar, Salt, Baking Improver (WHEAT Gluten, WHEAT Flour, Yeast, Flour Treatment Agent (Ascorbic Acid E300)), EGG. Filling: Water, Raisins (8.5%) (Raisins, Cotton Seed Oil), Crème Patissière (6.1%) (Sugar, Thickener (Modified Potato Starch), Whole MILK Powder, Whey Powder (MILK), Whole EGG Powder, Vanilla Flavouring with other Flavourings, Colour (Beta Carotene E160a(ii)), Vanilla Extract), EGG. Topping: EGG Wash.

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

May also contain traces of nuts and sesame seeds.