



| Product Details: | |
|---------------------------|---|
| Code: | 10014919 |
| Name: | Preproved 18% butter croissant 65g |
| State on Delivery: | Frozen:Par Baked |
| Description: | A pure butter croissant bringing the real taste of France! Ready in only a few minutes for ultimate convenience and maximum freshness! Easy and simply delicious! |
| Country of Origin: | France |

| Supplier Details | | |
|---|---|--|
| Cuisine De France Grange Castle Business Park Clondalkin Dublin 22 Ireland | Delice de France 149 Brent Road Southall Middlesex UB2 5JL | |

| | | |
|---------------------------------------|-------------------------------------|---------------------------|
| Signed by: Jennifer Delfino | Position: QUALITY MANAGER | Date: 23/4/2015 |
|---------------------------------------|-------------------------------------|---------------------------|

| Unit Details | |
|-------------------------|---------------------|
| Inner Barcode: | 5,032,570,031,080.0 |
| Unit of Measure: | kg |
| Weight Min: | 63g |
| Weight Max: | 67g |
| Target Weight: | 65g |
| Portion Weight: | 65g |

| Physical Properties | Definition (Unit of Measure) | Target | Tolerance |
|----------------------------------|------------------------------|--------|-----------|
| Weight | g | 65 | 63-67 |
| Weight as Supplied | | | |
| Weight as Consumed | | | |
| Length | mm | 130 | 120-140 |
| Height | mm | 35 | 30-40 |
| Width | mm | 55 | 50-60 |
| Depth | | | |
| Foreign Bodies | | | |
| Circumference | | | |
| Diameter | | | |
| Lid | | | |
| Fill (Weight/Volume) | | | |
| Topping Weight | | | |
| Base | | | |
| Viscosity | | | |
| Number of Slices | | | |
| Thickness of Slice | | | |
| Depth of Fat | | | |
| % Visual Lean | | | |
| Significant Component Dimensions | | | |

| Case Information: | |
|----------------------------|-----------------------|
| Case Branded: | Other, please specify |
| Barcode: | 5,032,570,031,073.000 |
| Gross Weight (kg): | 5450g |
| Net Weight (kg): | 4940g |
| Units per Case: | |
| Case Length (mm): | 398 |
| Case Breadth (mm): | 298 |
| Case Height (mm): | 229 |
| Pallet Information: | |
| Pallet Type: | Other, please specify |
| Pallet Length (mm): | 1,200.000 |
| Pallet Height (mm): | 1,980.000 |
| Pallet Width (mm): | 1,000.000 |
| Cases per Layer | 10 |
| Layers per Pallet: | 8 |
| Cases per Pallet: | 80 |

| Storage Conditions: | |
|------------------------------------|--|
| Do not refrost a defrosted product | |

| Product Shelf Life: | |
|--|-----|
| Shelf life (from date of manufacture) (Days) | 365 |
| Shelf life Min Guar | 240 |
| Displayed Product | 1 |

| Ingredients | |
|---|--|
| WHEAT flour, water, BUTTER (18%), sugar, yeast, whole EGGS, WHEAT GLUTEN, salt, WHEY (MILK) powder, malted WHEAT flour, deactivated yeast, flour treatment agent (E300), enzymes (alpha-amylases, cellulases, hemicellulases, transglutaminase, xylanase). | |

| Allergens | |
|--|--|
| For allergens including cereals containing gluten, see ingredients in CAPITAL LETTERS. | |

| Suitable for: | |
|----------------------|--|
| | |

| Finished Handling Instructions | |
|--|--|
| Preparation Guidelines: Place on a baking tray and thaw at room temperature for approx. 30 minutes prior to baking. Preheat oven up to 170C and bake at 170 for approx. 16-18 minutes with exhaust open. | |

| Nutritional Information | | |
|--------------------------------|-----------------------------------|-----------------------------------|
| | Average values Per 100g/ml | Average values Per 100g/ml |
| Energy kJ | 1,332.00000 | |
| Energy kcal | 314 | |
| Fat | 16.9 | |
| Saturates | 10.48 | |
| Carbohydrates | 31.5 | |
| of Which Sugars | 1.2 | |
| Fibre | 1.8 | |
| Protein | 8.2 | |
| Salt | 0.93 | |

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