



RTB Mini Raisin Roll 100/1.24oz

Mini pain aux raisins

PRODUCT OF FRANCE



FROZEN SAVORY

PAR-BAKED BREADS

READY TO BAKE CROISSANT AND DANISH

Product Description

- Frozen ready to bake mini raisin rolls.

Pack and Case Specifications

Pack Net Weight	Packs per Case	Units per Pack
7.71lb	1	100

Case Size (LxWxH)	Case Cube	Case Gross Weight	Cases per Pallet
15.59"x 11.65"x 5.75"	0.60ft3	7.79lb	120 (10/12)

Microbiological

Staph.aureus < 100 cfu/g
 Enterobacteriaceae < 10000 cfu/g
 E.Coli < 10 cfu/g
 Moulds < 1000 cfu/g
 Salmonella 0 cfu/25g
 Bacillus cereus < 100 cfu/g

Ingredients

FLOUR (WHEAT), WATER, RAISINS, BUTTER, SUGAR, EGG, GLUCOSE-FRUCTOSE SYRUP, YEAST, MODIFIED STARCH, SALT, CREAM POWDER, LACTOSE, MILK PROTEINS, WHEY POWDER, SKIM MILK POWDER, VEGETABLE OILS AND FATS (COTTON), STABILIZER (DIPHOSPHATES, CALCIUM SULFATE), THICKENER (SODIUM ALGINATE), COLOUR (CARROT EXTRACT), FLAVORING, FLOUR TREATMENT AGENT (ASCORBIC ACID), ENZYMES.

Physical

Unit weight: 1.23 oz (35g).

Nutrition

Nutrition Facts

Serving Size 1 mini turnover (40g)
 Servings Per Container 120

Amount Per Serving	
Calories 140	Calories from Fat 80
% Daily Value*	

Total Fat 9g	14%
Saturated Fat 6g	31%
Trans Fat 0g	
Cholesterol 15mg	4%
Sodium 115mg	5%
Total Carbohydrate 13g	4%
Dietary Fiber less than 1g	3%
Sugars 2g	

Protein 2g

Vitamin A 8%	Vitamin C 2%
Calcium 0%	Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	30g	375g
Dietary Fiber	25g	30g

Calories per gram:
 Fat 9 • Carbohydrate 4 • Protein 4

Allergens

CONTAINS MILK, WHEAT, EGG.
 PRODUCED IN A FACTORY THAT USES : SOYBEANS, TREE NUTS, SESAME SEEDS.

Directions

Oven

Place the mini raisin rolls on a parchment paper-lined sheet pan, glazed side up. Bake in a preheated oven for 15-18 minutes at 340-355°F (170-180°C) in a convection oven or at 375-390°F (190-200°C) in traditional and rack ovens. Do not use steam. Cool and serve.

Organoleptic

Appearance: Ready to bake butter danish with raisins and custard.

Color: golden to golden brown.

Texture: Raw: deep frozen, hard. Post bake: puff pastry.

Flavor: Raw: Non edible. Post bake: Flavour of bread and butter

Odor: Raw: no smell. Post bake: Aroma of butter

Certificates and Claims

GMO free.

Storage and Shelf Life

Keep frozen at 0° F (-18° C). Shelf life frozen:
 Unopened cases 9 months.

UPC code



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