



Ready-to-bake **PRE-PROVED** 10605 **PAIN AU CHOCOLAT**

A French classic - try these authentic pastries today! The perfect combination of divine layers of golden, flaky pastry encapsulating two sticks of rich, dark chocolate - pure indulgence.
Pre-proved for maximum convenience. Just thaw and bake. Ready in 30 minutes.

PRODUCT PARAMETERS

Dimensions:	69 x 52 x 21 mm (approximately)
Format:	57 - 63g
Per Carton:	85 units
Packaging:	Danish are enclosed in polyethylene liner. All packaging is of food grade standard. Carton Dimensions (external) = 337 x 247 x 154mm

NUTRITIONAL INFORMATION (per 100g)

Energy	1630kJ (390Cal)
Protein	5.9g
Fat, total	23.6g
- saturated	15.2g
Carbohydrate, total	38.4g
- sugars	9.6g
Sodium	338mg

INGREDIENTS

Wheat Flour, Butter [cream], Water, Dark Chocolate (15%) [cocoa solids (55%) (cocoa mass, cocoa butter), sugar, anhydrous milk fat, emulsifier (322-soy)], Sugar, Egg, Yeast, Improver [wheat starch, wheat gluten, dextrose, wheat malt flour, flour treatment agent (300), enzymes], Salt, Milk Solids

Allergens: Milk or Milk products, Wheat or Wheat products and Soy products. May contain traces of Egg and Nuts.

GM Status: Non-GMO

Halal: Certified

Kosher: Not suitable

Accreditation: RMP; FCP; HACCP;
FSSC 22000

STORAGE & HANDLING

KEEP FROZEN: Store at or below -18°C. Once thawed keep refrigerated.
Shelf life 10 months.

