



REGISTERED AND PRODUCTION PREMISES: VIA INGEGNO Z.I. -84087 SARNO (SA) ITALY  
 TEL.: ++39-81-5136466-965230 FAX: ++39-81-967980  
 VAT REGISTRATION NUMBER 02766621219  
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<b>PRODUCT SPECIFICATIONS</b>	<b>Code C460PF</b>	Rev.7 dat. 19/09/2023
<b>HANDMADE CLASSIC CROISSANT WITH APRICOT JAM</b>		

<b>Product name</b>	Handmade classic croissant with apricot jam				
	<i>Without hydrogenated fats</i>				
<b>Description</b>	Frozen raw pre-leavened bakery product. Semi-finished product for professional use.				
<b>Ingredients</b>	<b>Wheat</b> flour, margarine [vegetable oils and fats [80%] (palm, sunflower), water, emulsifier (E471), acidity regulator (E330),flavourings, colour (betacarotene), water, sugar, <b>eggs</b> , yeast, improver [ <b>Wheat</b> gluten, dextrose, emulsifiers (mono- and diacetyl tartaric esters of mono- and diglycerides of fatty acids (E472e)), anti-caking agents (calcium carbonate (E170)), <b>wheat</b> flour, antioxidants (ascorbic acid (E300)), enzymes [ <b>wheat</b> ]], invert sugar, salt, flavours, colourant: beta-carotene. Filling: apricot jam 18% (glucose-fructose syrup, apricots puree, sugar, thickening agent: pectin added with sodium pyrophosphate and sodium alginate, acid corrector: citric acid and calcium citrate, preservative: potassium sorbate, colouring: paprika extract, flavours). Decoration: sugar..				
<b>Shelf life</b>	12 months from the date of manufacture, best end before the date on the label.				
<b>Storage and transportation</b>	If refrigerated at T ≤-18°C (**): use within the minimum estimated durability. If refrigerated at T ≤- 12 °C (**): use within a month or by the durability date if prior. If refrigerated at T ≤- 6 °C (*): use within a week. If refrigerated at T 0-4 °C: use within 48 hours. After thawing the product, do not refreeze.				
<b>Usage</b>	Bake still frozen in a preheated oven at 180 ° C for about 20 minutes.				
<b>Primary packaging</b>	HDPE transparent envelope (in compliance with Dir 82/711/EEC, Reg. EU 10/2011)				
<b>Secondary packaging</b>	White Kraft carton. Composition: KBSSFSSK/22263/EB; dimension:38x25x19				
<b>Weight per piece g</b>	70 ca.				
<b>No. of pieces per carton</b>	60				
<b>Net weight kg</b>	4.2 ca.				
<b>Label</b>	Self-adhesive on the carton, without defects, exact, in compliance with the laws in force, with indications about the product, ingredients and usage, net weight, codification.				
<b>Palletization diagram</b>	Ct x St	Str x Plt	Ct x Plt	H Plt	EAN Barcode
	9	9	81	230	8032584210232
<b>Organoleptic and sensory profile</b>	Made of crescent-shaped leavened pastry. White straw colour, typical smell.				

#### MICROBIOLOGICAL FEATURES:

<b>TBC – Total Bacterial Count</b>	< 10 <sup>6</sup> UFC/gr.	<b>Salmonella</b>	Absent in 25 gr.
<b>Total Coliform</b>	< 10 <sup>3</sup> UFC/gr.	<b>Listeria monocytogenes</b>	Absent in 25 gr.
<b>Staphylococcus coagulase +</b>	< 10 <sup>2</sup> UFC/gr.	<b>Mould</b>	< 10 <sup>3</sup> UFC/gr
<b>Escherichia Coli</b>	< 10 <sup>2</sup> UFC/gr.	<b>Yeasts</b>	< 10 <sup>3</sup> UFC/gr
<b>Bacillus Cereus</b>	< 5x10 UFC/gr.		
Sample analysis performed by an external laboratory recognized by Molise Region and accredited by ACCREDIA.			
The microbiological parameters are to be considered just as an indication since the product must be eaten after cooking.			

#### NUTRITION INFORMATION:

Total calories = 324 Kcal = 1363 kJ	Proteins 7.5 g
Carbohydrate 46.9 g (of which sugar 15.1 g)	Fats 11.5 g (of which saturated 6.7 g)
Fiber 1.5 g	Salt 0.53 g
Average values for 100 g of product as it is	



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#### ALLERGENIC INGREDIENTS INFORMATION (DIR.2003/89/CE and subsequent alterations)

ALLERGENE	PRESENT	ABSENT	INCIDENTAL CROSS-CONTAMINATION
Cereals containing gluten	■		
Crustaceans and crustacean-based products		■	
Eggs and egg-based products	■		
Fish and fish-based products		■	
Peanuts and peanut-based products		■	
Soya and soya-based products			■
Milk and milk-based products (lactose included)			■
Shell-fruit and shell-fruit by-products			■
Celery and celery-based products		■	
Sesame seeds and sesame-based products			■
Mustard and mustard-based products			■
Sulphur dioxide and sulphites in conc. higher than 10mg/kg (SO <sub>2</sub> )		■	
Lupin and lupin-based products		■	
Shellfish and shellfish-based products		■	

#### OGM INFORMATION

On the basis of the information provided by our raw material suppliers, we inform you that our products are not regulated by the REGULATION (EC) No. 1829/2003 and 1830/2003 regarding traceability and labelling of genetically modified organisms and food by-products.

This product was not treated with ionization radiation

#### COMPANY INFORMATION

<b>STAMP UE No.</b>	IT 9-3171/L		
<b>CERTIFICATES</b>	UNI EN ISO 9001:2015	UNI EN ISO 14001:2015	BRC CERTIFICATE
<b>FIRST ISSUE DATE</b>	26/01/2004	07/07/2003	07/06/2021
<b>CERTIFICATION BODY</b>	SGS ITALIA S.P.A		DNV