

## RTB BUTTER DANISH



CODE: 59021 GTIN: 10057483590211 REVISION 18 (15-09-2021)

WEIGHT: 100 g / 3.5 oz BAKING: READY TO BAKE UNIT/CASE: 48

#### **INGREDIENTS LIST**

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, PARTLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), EGGS, SUGAR, YEAST, SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK. SOY FLOUR.

#### **GMO**

Contains ingredient(s) derived from GMO(s) but does not contain a bioengineered food ingredient (BE)

#### **DELIVERED PRODUCT**



#### **BAKED PRODUCT**



#### **ALLERGENS**

CONTAINS: WHEAT, MILK, EGGS, SOY.





**UNIT WEIGHT** 



cooked

2.8 oz 80 g

#### PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH		HEIGHT			WIDTH/DIAMETER			
	min	target	max	min	target	max	min	target	max
IN	4.65	4.88	5.12	1.14	1.54	1.93	3.39	3.86	4.33
CM	11.8	12.4	13	2.9	3.9	4.9	8.6	9.8	11

SCARIFICATION SHAPE: NO CUTS

### **STORAGE**

Shelf life cooked product : 2 day(s)

Location shelf life cooked product : AMBIENT AIR

Recommended shelf conditions cooked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations:

Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :

Maintained freezer temperature between 10 °F and -12 °F ( -12 °C and -24 °C).

#### **COOKING SPECIFICATIONS**

BAKING INST	TRUCTIONS	PRODUCT DESCRIPTION		
THAWING	WHERE	ROOM TEMPERATURE		
	TIME	55-65 MIN		
	TEMPERATURE	20°C (68°F)		
PROOFING	HUMIDITY	NOT REQUIRED		
	TIME	NOT REQUIRED		
	TEMPERATURE			
BAKING	OVEN TYPE	CONVECTION		
	TIME	19-23 MIN		
	TEMPERATURE	177°C (351°F)		
PRECAL	ITIONS	COOKING MAY VARY ACCORDING TO OVEN MODEL		
		Raw, Ready to bake and Parbaked products must be baked to reach an internal temperature of 77°C (171°F) for min. 2 minutes.		

# **Nutrition Facts**

frozen

3.5 oz

100 g

1 servings per container

Serving size 1 unit (80g)

Amount per serving Calories

330

8%

	% Daily Value*
Total Fat 15g	19%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 450mg	20%
Total Carbohydrate 39g	14%
Dietary Fiber 2g	7%
Total Sugars 5g	

#### Protein 8g

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Vitamin D 0mcg	0%
Calcium 27mg	2%
Iron 2mg	10%
Potassium 100mg	2%

Includes 4g Added Sugars

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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### **ALLERGENS CHARTS**

COLUMN I indicates the allergens that may be found in the product, from addition or cross-contamination.

COLUMN II indicates the allergens present in other products that are run on the same equipment but at a different time.

COLUMN III indicates whether any allergens are present in our plant.

COMPONENT	COLUMN I present in the product	COLUMN II present in other products manufactured on the same production line	COLUMN III present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO	NO	NO
Tree nuts (eg.,Almond, Brazil nut, Cashew, Filbert/hazelnut, Macadamia nut/Bush, Pine nut/ Pinon nut, Pistachio, Walnut, Beech nut, Butternut, Chestnut, Chinquapin, Pecan, Coconut, Ginko nut, Hickory, Lichee, Pili nut and Sheanut or their derivatives eg., nut butters and oils, etc.	NO	NO	NO
Sesame or its derivatives, e.g., paste and oil etc.	NO	NO	YES
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	YES	YES	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	YES	YES	YES
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	NO	NO	NO
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	YES	YES	YES
Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	YES	YES	YES
Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	NO	NO
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	NO	YES	YES

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