

RTB PERFECT BUTTER CHOCOLATINE

US

CODE: 59040 GTIN: 10057483590402 REVISION 23 (21-10-2021)

WEIGHT: 80 g / 2.8 oz BAKING: READY TO BAKE UNIT/CASE: 60

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), SEMISWEET CHOCOLATE (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, DEXTROSE, SOY LECITHIN, NATURAL VANILLA FLAVOR), WATER, EGGS, YEAST, SUGAR, SALT, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

GMO

Contains ingredient(s) derived from $\mathsf{GMO}(s)$ but does not contain a bioengineered food ingredient (BE)

DELIVERED PRODUCT



BAKED PRODUCT



ALLERGENS

CONTAINS: WHEAT, MILK, EGG AND SOY.





cooked 2.3 oz 64 g

WEIGHT

PHYSICAL PRODUCT SPECIFICATIONS

| | | LENGTH | | | HEIGHT | | | WIDTH/DIAMETER | | |
|----|------|--------|-------|------|--------|------|------|----------------|------|--------|
| | min | target | max | min | target | max | min | target | max | frozen |
| IN | 3.63 | 3.88 | 4.13 | 1.14 | 1.3 | 1.45 | 2.25 | 2.53 | 2.81 | 2.8 oz |
| СМ | 9.22 | 9.86 | 10.49 | 2.89 | 3.29 | 3.69 | 5.72 | 6.43 | 7.14 | 80 g |

SCARIFICATION SHAPE: NO CUTS

STORAGE

Shelf life cooked product : 1 day(s)

Location shelf life cooked product : AMBIENT AIR

 $\label{lem:recommended} \textbf{Recommended shelf conditions cooked product:}$

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 | 25-35 MIN | | | |
| | TEMPERATURE | | | | |
| PROOFING | HUMIDITY | NOT REQUIRED | | | |
| | TIME | NOT REQUIRED | | | |
| | TEMPERATURE | | | | |
| BAKING | OVEN TYPE | CONVECTION | | | |
| | TIME | 16-20 MIN | | | |
| | TEMPERATURE | 177°C (351°F) | | | |
| PRECAL | JTIONS | 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

1 servings per container

Serving size 1 unit (64g)

Amount per serving Calories

290

| 9 | 6 Daily Value* |
|------------------------|----------------|
| Total Fat 16g | 21% |
| Saturated Fat 10g | 50% |
| Trans Fat 0g | |
| Cholesterol 50mg | 17% |
| Sodium 280mg | 12% |
| Total Carbohydrate 33g | 12% |
| Dietary Fiber 2g | 7% |
| Total Sugars 10g | |
| Includes 9g Added Suga | rs 18 % |
| | |

Protein 6g

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| Vitamin D 0mcg | 0% |
|-----------------|-----|
| Calcium 15mg | 2% |
| Iron 2mg | 10% |
| Potassium 102mg | 2% |

*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 | NO | NO |

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