



## RTB ASSORTMENT OF MINI LATTICE

**US**

CODE : 31507

GTIN : 03419280009851

REVISION 09 (16-03-2016)

WEIGHT : 40 g / 1.4 oz

BAKING : READY TO BAKE

UNIT/CASE : 100

### INGREDIENTS LIST

APPLE CARAMEL: Dough (Wheat flour, butter (cream), water, yeast, sugar, eggs, salt, wheat gluten, food enzymes (amylase, hemicellulase), ascorbic acid), apple caramel filling (apple dice, apple sauce concentrated, high glucose corn syrup, sugar, caramel, anhydrous milkfat, aromatic caramel, caramel colour). STRAWBERRY: Dough (Wheat flour, butter (cream), water, yeast, sugar, eggs, salt, wheat gluten, food enzymes (amylase, hemicellulase), ascorbic acid), strawberry filling (strawberries, sugar, water, modified potato starch, citric acid, sodium citrate, calcium citrate, gellan gum, potassium sorbate). CHERRIES: Dough (Wheat flour, butter (cream), water, yeast, sugar, eggs, salt, wheat gluten, food enzymes (amylase, hemicellulase), ascorbic acid), Cherries filling (Morello cherries, sugar, water, modified potato starch, citric acid, flavour, gellan gum, sodium citrate, calcium citrate, potassium sorbate). MANGO: Dough (Wheat flour, water, yeast, sugar, eggs, salt, wheat gluten, food enzymes (amylase, hemicellulase), ascorbic acid), Mango filling (mango, sugar, water, modified potato starch, citric acid, gellan gum, flavour, potassium sorbate.).

### OGM

THIS PRODUCT WAS MADE FROM FOOD THAT HAS NOT BEEN KNOWINGLY OR INTENTIONALLY PRODUCED WITH GENETIC ENGINEERING

### DELIVERED PRODUCT



### BAKED PRODUCT



### SPECIAL MENTION

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### ALLERGENS

CONTAINS: WHEAT, MILK AND EGG. MAY CONTAIN: SOYBEAN, TREE NUTS.



### PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	1.97	N/A	2.76	0.67	N/A	1.06	1.97	N/A	2.76	1.4 oz	1.1 oz
CM	5	N/A	7	1.7	N/A	2.7	5	N/A	7	40 g	32 g

SCARIFICATION SHAPE : BASKET

### STORAGE

Shelf life cooked product : 1 day(s)

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life : 270 day(s)

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).

Nutrition Facts	Apple caramel	Cherry	Mango	Strawberry	
	1 unit (32g)	1 unit (32g)	1 unit (32g)	1 unit (32g)	
Serving Size					
Servings Per Container					
Amount Per Serving					
Calories	110	110	110	110	
Calories from Fat	45	40	40	40	
	% Daily Value	% Daily Value	% Daily Value	% Daily Value	
Total Fat	5g	8% 4.5g	7% 4.5g	7% 4.5g	7%
Saturated Fat	3g	15% 3g	15% 3g	15% 3g	15%
Trans Fat	0g	0g	0g	0g	0g
Cholesterol	15mg	5% 15mg	5% 15mg	5% 15mg	5%
Sodium	95mg	4% 100mg	4% 95mg	4% 110mg	5%
Total Carbohydrate	13g	4% 15g	5% 14g	5% 14g	5%
Dietary Fiber	1g	4% 0g	0% 1g	4% 1g	4%
Sugars	6g	7% 7g	6% 6g	7% 6g	7%
Protein	2g	2g	2g	2g	2g
Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.					
Vitamin A	0%	0%	0%	0%	0%
Vitamin C	0%	0%	0%	0%	0%
Calcium	0%	0%	0%	0%	0%
Iron	0%	0%	2%	2%	2%
Total Fat	Less than 5g	5g	5g	5g	5g
Saturated Fat	Less than 3g	3g	3g	3g	3g
Cholesterol	Less than 20mg	20mg	20mg	20mg	20mg
Sodium	Less than 240mg	240mg	240mg	240mg	240mg
Total Carbohydrate	Less than 25g	25g	25g	25g	25g
Dietary Fiber	Less than 1g	1g	1g	1g	1g
Calories per gram: Fat 9, Protein 4, Carbohydrate 4					

### COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	15 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	18-20 MIN
	TEMPERATURE	180°C (356°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL