

TECHNICAL DATA SHEET

Code	576778	Product name	HAZELNUT CREAM SUNRISE PASTRY			
Statement of Identity	Frozen pastries	Product description	Frozen puff-pastry product ready to bake with an exclusive patented design, it is shaped like a sunrise. Already stuffed with hazelnut cream and finished with special sugar and crispies cocoa on top, it's a true novelty; well stuffed in all his parts, an ideal alternative for breakfast or dessert "true italian style".			
 8 017916 767783 EAN		 RAW		 BAKED		
Product Data		Nutrition facts		Palletizing		
product weight	3.17 oz. (90g)			size	40x48in (100x120cm)	
pcs box	54 (6 bags containing 9 servings)			material	fumigated wood	
approx. size of the raw product	4.9x3x0.6 in 12,5x8x1,5 cm (LxWxH)			n ° boxes per layer	15	
approx. baked product size	5.2x2.9x1.6 in 13x7.3x4 cm (LxWxH)			n ° of layers per pallet	11	
product weight after bake	2.5 oz. (71g)			n ° boxes per pallet	165	
Inner container		Box		total pallet height	91" (230cm)	
material	PP5 (plastic)	material	corrugated cardboard			
Brand		cardboard size	15.6x7.7x7.7 in 39,5x19,5x19,5 cm (LxWxH)			
		Conservation		How to use		
		Shelf Life (months from date of manufacture)	24	baking temperature	375°F / 190°C	
		Storage temperature	-4°F / -20°C	Approx. baking time	22 / 26 minutes	
						
						
		Quality Manager Elena Pisoni elena@gm-piccoli.com		phone number: +39 035 4289 610	updated March 19th 2025 EP	info@italianpastryexcellence.com www.italianpastryexcellence.com

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Italian pastry excellence

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INGREDIENT LIST

wheat flour	30,5%
hazelnut cream [sugar, vegetable oils (sunflower, rapeseed, palm), hazelnuts, fat reduced cocoa powder, whole fat milk powder, starch (corn, potato), lecithin as emulsifier (sunflower), natural vanilla flavor]	26%
blend [vegetable fat (palm, coconut), water, butter, emulsifying agents: Mono and diglycerides from vegetable oil, salt, acidity regulator: citric acid, natural flavoring]	23%
water	15,4%
topping (sugar, glucose syrup, water, wheat starch, rice flour, wheat gluten, cocoa powder, maltodextrin, sunflower oil, malted wheat flour, powdered honey, salt, arabic gum as emulsifier)	4,5%
salt	0,5%
enzymes	0,1%
	100%

LABEL



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