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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".
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Product Data	Nutrition facts	Pallettizing
product weight 3.17 oz. (90g)	See page 2	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
	total pallet height 91" (230cm)	

Inner container	Box	How to use
material PP5 (plastic)	material corrugated cardboard	baking temperature 375°F / 190°C
Brand 	cardboard size 15.6x7.7x7.7 in 39,5x19,5x19,5 cm (LxWxH)	Approx. baking time 22 / 26 minutes
	Conservation	
	Shelf Life (months from date of manufacture) 24	
	Storage temperature -4°F / -20°C	

Ingredients and allergens risk	See page 2
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THIS CANNOT BE USED FOR ADVERTISING TO THE CONSUMERS DUE TO THE LEVELS OF TOTAL AND SATURATED FAT					

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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





HAZELNUT CREAM SUNRISE PASTRY

REGISTERED DESIGN - REPRODUCTION RESERVED



code 576778 **FROZEN PASTRIES** **PRODUCT OF ITALY**

Nutrition Facts

54 servings per container

Serving size 1 piece (90g)

Amount per serving

Calories 400

		% Daily Value*
Total Fat 25g		32%
Saturated Fat 12g		58%
Trans Fat 0g		
Cholesterol 15mg		5%
Sodium 220mg		10%
Total Carbohydrate 38g		14%
Dietary Fiber 2g		8%
Total Sugars 15g		
Includes 15g Added Sugars		30%
Protein 5g		

Not a significant source of vitamin D, calcium, iron and potassium

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

INGREDIENTS: wheat flour, 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], blend [vegetable fat (palm, coconut), water, butter, emulsifying agents: Mono and diglycerides from vegetable oil, salt, acidity regulator: citric acid, natural flavoring], water, 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), salt, enzymes.

CONTAINS: WHEAT, MILK, HAZELNUTS. **MAY CONTAINS:** EGGS, PEANUTS, OTHER NUTS, SOY, MUSTARD, SESAME SEEDS.

NET WT 10.7 LB (4860 g)

CONTAINS 54 SERVINGS OF 3.17 OZ (90 g)

IMPORTANT: KEEP FROZEN, STORE AT TEMPERATURE OF -4°F OR LOWER
BAKING: IN PRE-HEATED CONVECTION OVEN AT 375°F FOR 22/26 MINUTES
TO BE EATEN AFTER BAKING - DO NOT REFREEZE ONCE DEFROSTED

Produced by G.M. Piccoli SpA
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Manufactured with 100% green energy

BEST BEFORE



03/31/2027

BATCH

5078



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