



Cuisine de France Classic Cocoa Hazelnut Croissant (60x85g)

Additional Information

Product Code	911885
Product Description	Classic Cocoa Hazelnut Croissant. Target value 85g. Length 130mm. Width 60mm. Height 40mm. Thaw, bake and serve
Height (mm)	250.0000
Length (mm)	306.0000
Width (mm)	408.0000
Outer EAN 1	3248288166972
Storage Type	Frozen
Brand	Cuisine De France

Ingredients

Ingredients	Wheat flour, water, sugar, vegetable oils and fats (palm, rapeseed), non-hydrogenated vegetable oils and fats (rapeseed, cocoa, sunflower), yeast, hazelnuts 2.96%, butter (milk) 1.43%, 1.37% fat reduced cocoa powder, whole egg, skimmed milk powder, salt, wheat gluten, cocoa mass 0.55%, enzymes, emulsifier e322 sunflower lecithin, flavouring, emulsifier e322 (rape lecithin), deactivated yeast, malted wheat flour, natural flavouring, concentrated lemon juice, flour treatment agent e300, coating agent (e904), thickener e414.
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Dietary Information

Approved for a Halal Diet	No
Approved for a Kosher Diet	No
Suitable for Coeliacs	No
Suitable for Lactose-Free Diet	No
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	Yes

Allergens

Celery	No
Gluten	Yes
Crustacea	No
Egg	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No
Mustard	No
Nuts	Yes
Peanuts	No
Sesame	No
SOYA	May Contain
Sulphites	No

Nutritional Information

Carbohydrate Per 100g (g)	46.4
Carbohydrate of which Sugars per 100g (g)	17.9
Fat per 100g (g)	27.4
Fat of which Saturates per 100g (g)	9.3
Fibre per 100g	2.5
Energy per 100g (kcal)	471
Energy per 100g (kJ)	1993
Protein per 100g (g)	8.5
Salt per 100g (g)	1.1

Disclaimer:

While we endeavour to ensure the accuracy of all product, pricing and nutritional data at all times, and that information is provided in good faith, we are not the manufacturers of these products and any such information we provide is therefore reliant on the accuracy and completeness of information provided to us by our suppliers.

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