



Exotiques Petit Fours 3/48un

Petits fours exotiques

PRODUCT OF FRANCE

63135



FROZEN SWEET

PETITS FOURS AND MINI PASTRIES

PETITS FOURS

Product Description

Assortment of 48 exotic Petits Fours with 6 each of the following: Prune Far Breton, Chocolate Eclairs, Praline choux pastries, Lemon slices with orange and lemon zest, Chocolate cakes with hazelnut ganache, Pistachio and raspberry almond cakes, Vanilla and strawberry Squares, Pineapple and pistachio almond cakes.

Pack and Case Specifications

Pack Net Weight	Packs per Case	Units per Pack
21oz	3	48

Case Size (LxWxH)	Case Cube	Case Gross Weight	Cases per Pallet
15.75"x 11.8"x 6.3"	0.68ft3	6.4lb	100 (10/10)

Ingredients

Please contact White Toque for individual product ingredients. 201 863 2885 ext 232

Allergens

CONTAINS: WHEAT, EGGS, SOYBEANS, MILK, TREE NUTS (ALMONDS, HAZELNUTS, PISTACHIOS).

Cooking Directions

Thaw and Serve

Remove from the freezer and immediately remove the tray from the box and peel off the film carefully. Leave 2 hours in the refrigerator to defrost. Do not thaw in the microwave. After opening, consume within a few hours.

Microbiological

TPC: ≤ 300,000 cfu/g
E.coli: ≤ 10 cfu/g
Staph aureus: ≤ 100 cfu/g
Salmonella: ≤ Absence in 25g
Listeria: ≤ Absence in 25g

Physical

Organoleptic

Nutrition

Nutrition Facts

Serving Size 2 pieces (25g)
Servings Per Container 24

Amount Per Serving		% Daily Value*	
Calories 80	Calories from Fat 40		
Total Fat 4.5g			7%
Saturated Fat 2.5g			11%
Trans Fat 0g			
Cholesterol 15mg			5%
Sodium 20mg			1%
Total Carbohydrate 8g			3%
Dietary Fiber 0g			0%
Sugars 7g			
Protein 2g			

Vitamin A 4% • Vitamin C 2%
Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Certificates and Claims

BRC, IFS

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Once thawed, keep refrigerated for up to 24 hours.

UPC code



revised 08-Mar-16
by ADF

11 ENTERPRISE AVENUE NORTH, SECAUCUS, NJ 07094
TEL: (201) 863-2885 OR 800-B-FROZEN FAX: (201) 863-2886

WWW.WHITETOQUE.COM



Ingredients

General ingredients:

Semi-skimmed milk, whole eggs, sugar, cream (dairy cream (milk), stabilizer: carrageenans), topping (water, glucose syrup, sugar, gelling agent: pectin, acidifier: citric acid), raspberry purée 5.2% (raspberry, sugar), dark chocolate coating [58% cocoa] 5.1% (cocoa paste, sugar, cocoa butter, emulsifier: soy lecithin), butter (milk), water, choux pastry 3.4% (whole eggs, wheat flour (gluten), concentrated butter (milk fat, colouring agent: beta carotene), inverted sugar syrup, baking powder: sodium carbonate, salt), Marly biscuit 3.2% (egg white, sugar, almond powder, wheat starch (gluten), wheat flour (gluten), emulsifier: mono- and diglycerides of fatty acids, baking powder: ammonium carbonate), almond powder 2.7%, pastry cream preparation (sugar, modified potato starch, whole milk powder, wheat dextrose, thickener: diphosphate – sodium phosphate – calcium sulfate – sodium alginate, natural Bourbon vanilla flavour, salt, colouring agent: beta carotene), pineapple 2.3% (pineapple, water, sugar, acidifier: citric acid), prune 2.3% (prunes, dextrose(wheat, corn)), sponge cake 2.2% (wheat flour (gluten), sugar, whole egg, water, egg white, glucose syrup powder, baking powder: diphosphates - sodium carbonate (contains wheat starch (gluten)), pea flour, emulsifier: mono and diglycerides of fatty acids, potato starch, natural vanilla flavouring and other natural flavouring, salt, milk proteins), wheat flour (gluten), lemon juice from concentrate 1.9%, raspberry 1.5%, vegetable cream (water, vegetable oil (palm, palm kernel), sugar, glucose, skimmed milk powder, stabilisers: sorbitol – cellulose gum, emulsifiers: lactic acid of mono- and diglycerides of fatty acids - soya lecithin – monoand diglycerides of fatty acids, milk proteins, salt, acidity regulator: potassium phosphate – sodium citrate, flavour), fondant (sugar, water, glucose syrup, emulsifier: mono- and diglycerides of fatty acids, thickener: agar - carob bean gum), potato starch, egg yolks, praline 1% (nuts (almonds, hazelnuts), sugar), icing paste (sugar, vegetable fat (palm, shea), low fat cocoa powder, lactose, emulsifier: soy lecithin, natural vanilla flavour), cocoa paste 0.7% (low fat cocoa powder, vegetable oil (palm, rapeseed), emulsifier: soy lecithin, natural vanilla flavour (contains milk)), white chocolate (sugar, cocoa butter, whole milk powder, emulsifier: soy lecithin, natural vanilla flavour), gelling preparation (sugar, pork gelatine, wheat dextrose, corn starch), gelling preparation (fish gelatin, potato maltodextrin), pistachio 0.4%, natural orange flavour (acidifier: citric acid), glucose syrup, pistachio base preparation 0.4% (saccharose, sunflower oil, almond powder, pistachio paste, natural flavour (walnut), colouring agents: spinach and nettle extracts, turmeric extract), cocoa powder 0.4%, cocoa butter 0.4%, orange zest 0.4%, lemon zest 0.4%, hazelnuts 0.09%, baking powder (wheat starch (gluten), diphosphate, sodium carbonate), natural vanilla flavouring and other natural flavouring, gelling agent: pectins (stabilisers: diphosphate, calcium phosphate), byproduct of vanilla, colouring agent: curcumin, icing sugar.

Specific Ingredients:

Prune Fars Bretons: Semi-skimmed milk, whole eggs, sugar, prune 13.3% (prunes, dextrose(wheat, corn)), wheat flour (gluten).

Lemon slices (Marly biscuit, lemon cream, milk foam, orange and lemon toppings): Cream (dairy cream (milk), stabilizer: carrageenans), topping (water, glucose syrup, sugar, gelling agent: pectin, acidifier: citric acid), Marly biscuit 17.7% (egg white, sugar, almond powder, wheat starch (gluten), wheat flour (gluten), emulsifier: mono- and diglycerides of fatty acids, baking powder: ammonium carbonate), lemon juice from concentrate 10.3%, whole egg, semi-skimmed milk, sucre, white chocolate (sugar, cocoa butter, whole milk powder, emulsifier: soy lecithin, natural vanilla flavour), gelling preparation (fish gelatin, potato maltodextrin), butter (milk), egg yolk, natural orange flavour (acidifier: citric acid), potato starch, orange zest 0.9%, lemon zest 0.9%, colouring agent: curcumin.

Almond sponzes, confectioner's custard, pineapple, pistachio nuts: Pineapple 20.6% (pineapple, water, sugar, acidifier: citric acid), semi-skimmed milk, almond powder, sugar, butter (milk), whole eggs, topping (water, glucose syrup, sugar, gelling agent: pectin, acidifier: citric acid), pastry cream preparation (sugar, modified potato starch, whole milk powder, wheat dextrose, thickener: diphosphate – sodium phosphate – calcium sulfate – sodium alginate, natural Bourbon vanilla flavour, salt, colouring agent: beta carotene), cream (dairy cream (milk), stabilizer: carrageenans), potato starch, pistachio 2.4%, wheat flour (gluten).

Raspberry and vanilla squares (sponge cake, vanilla mousse, raspberry mousse, raspberry jelly): Raspberry purée 32.6% (raspberry, sugar), sponge cake 17.2% (wheat flour (gluten), sugar, whole egg, water, egg white, glucose syrup powder, baking powder: diphosphates - sodium carbonate (contains wheat starch (gluten)), pea flour, emulsifier: mono and diglycerides of fatty acids, potato starch, natural vanilla flavouring and other natural flavouring, salt, milk proteins), vegetable cream (water, vegetable oil (palm, palm kernel), sugar, glucose, skimmed milk powder, stabilisers: sorbitol – cellulose gum, emulsifiers: lactic acid of mono- and diglycerides of fatty acids - soya lecithin – monoand diglycerides of fatty acids, milk proteins, salt, acidity regulator: potassium phosphate – sodium citrate, flavour), cream (dairy cream (milk), stabilizer: carrageenans), semi-skimmed milk, sugar, gelling preparation (sugar, pork gelatine, wheat dextrose, corn starch), topping (water, glucose syrup, sugar, gelling agent: pectin, acidifier: citric acid), icing paste (sugar, vegetable fat (palm, shea), low fat cocoa powder, lactose, emulsifier: soy lecithin, natural vanilla flavour), egg yolk, potato starch, water, natural vanilla flavouring and other natural flavouring, gelling agent: pectins (stabilisers: diphosphate, calcium phosphate), byproduct of vanilla.

Traditional cakes, chocolate ganache, chopped hazelnuts: dark chocolate coating [58% cocoa] 32.7% (cocoa paste, sugar, cocoa butter, emulsifier: soy lecithin), butter (milk), whole eggs, sugar, semi-skimmed milk, cream (dairy cream (milk), stabilizer: carrageenans), egg yolk, wheat starch (gluten), glucose syrup, cocoa powder, gelling preparation (sugar, pork gelatine, wheat dextrose, corn starch), hazelnuts 0.8%, baking powder (wheat starch (gluten), diphosphate, sodium carbonate).

Praline choux pastries: Water, choux pastry 21.5% (whole eggs, wheat flour (gluten), concentrated butter (milk fat, colouring agent: beta carotene), inverted sugar syrup, baking powder: sodium carbonate, salt), pastry cream preparation (sugar, modified potato starch, whole milk powder, wheat dextrose, thickener: diphosphate – sodium phosphate – calcium sulfate – sodium alginate, natural Bourbon vanilla flavour, salt, colouring agent: beta carotene), praline 13% (nuts (almonds, hazelnuts), sugar), cream (dairy cream (milk), stabilizer: carrageenans), potato starch, icing sugar.

Chocolate eclairs, chocolate icing: Semi-skimmed milk, choux pastry 17.2% (whole eggs, wheat flour (gluten), concentrated butter (milk fat, colouring agent: beta carotene), inverted sugar syrup, baking powder: sodium carbonate, salt), dark chocolate coating [58% cocoa] 16.1% (cocoa paste, sugar, cocoa butter, emulsifier: soy lecithin), fondant (sugar, water, glucose syrup, emulsifier: mono- and diglycerides of fatty acids, thickener: agar - carob bean gum), pastry cream preparation (sugar, modified potato starch, whole milk powder, wheat dextrose, thickener: diphosphate – sodium phosphate – calcium sulfate – sodium alginate, natural Bourbon vanilla flavour, salt, colouring agent: beta carotene), cocoa paste 5.3% (low fat cocoa powder, vegetable oil (palm, rapeseed), emulsifier: soy lecithin, natural vanilla flavour (contains milk)), icing paste (sugar, vegetable fat (palm, shea), low fat cocoa powder, lactose, emulsifier: soy lecithin, natural vanilla flavour), cocoa butter, potato starch, water, sugar.

Pistachio almond sponzes, raspberry cream, raspberry: Sugar, almond powder, butter (milk), whole eggs, raspberry 13.6%, topping (water, glucose syrup, sugar, gelling agent: pectin, acidifier: citric acid), raspberry purée 8% (raspberry, sugar), cream (dairy cream (milk), stabilizer: carrageenans), potato starch, pistachio base preparation 1.7% (saccharose, sunflower oil, almond powder, pistachio paste, natural flavour (walnut), colouring agents: spinach and nettle extracts, turmeric extract), wheat flour (gluten).