



# M A R T I N

## DESSERT



Code : 5010-11

CHANTILLY CREAM PUFFS (18g)

### Nutrition Facts

#### Nutrition Facts / Valeur Nutritives

Pour 4 profitéroles (72 g) / Per 4 puffs (72 g)

**Calories 240** % Daily Value\*  
% valeur quotidienne\*

<b>Fat / Lipides</b>	19 g	25%
Saturated / Saturés	9 g	47%
+Trans / Trans	0.3 g	

**Carbohydrates / Glucide** 14 g

Fibre / Fibres	0 g	0%
Sugars / Sucres	5 g	5%

**Protein / Protéine** 4 g

**Cholesterol / Cholestérol** 115 mg

**Sodium / Sodium** 115 mg 5%

Potassium 50 mg 1%

Calcium 40 mg 4%

Iron / Fer 0.75 mcg 4%

\*5% ou moins c'est peu, 15% ou plus c'est beaucoup  
\*5% or less is a little, 15% or more is a lot

### Ingredients list

Puff: Water • Pasteurized liquid whole eggs • Unbleached enriched wheat flour • Margarine (palm oil, canola oil, water, modified palm oil, vegetable monoglycerides, citric acid, potassium sorbate, natural flavour, vitamin A palmitate, vitamin D3) • Sugar • Salt.  
Filling: Whipped cream (cream, carrageenan) • Icing sugar (sugar, cornstarch) • Stabilizer (glucose, sugar, water, sodium phosphates) • Natural vanilla flavor.

Contains : Milk, Eggs, Wheat

### Technical information

#### Physical Specifications :

- Portion height : ND
- Portion size : ND
- Portion weight : 18 g

#### Packaging specifications :

- 1,00 portion(s) per box
- 240,00 boxe(s) per case
- 4,92 KG gross weight per case
- 4,32 KG net weight per case

#### Pallet layout :

- 6,00 cases / row
- 9,00 cases high
- 54,00 cases / pallet

#### Thawing specifications :

- Defrost at 4°C for about 1 hours per portion.
- Defrost at 4°C for about 3 hours per boxe.

#### Lifetime Product :

- 12 months in the freezer

#### Lifetime after thawing :

- 3 days in refrigerator (4°C)

#### Handling :

NEVER REFREEZE THAWED PRODUCT



#### Reglementation :

The process is in compliance with the standard of the Food and Drug Regulations of Canada (C.R.C.,c.870) and with Code of Federal Regulations (CFR, title 21)

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