

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

5790651161  
31 December 2025  
31 December 2025  
88a2abd10f77433883efed83601f24a3



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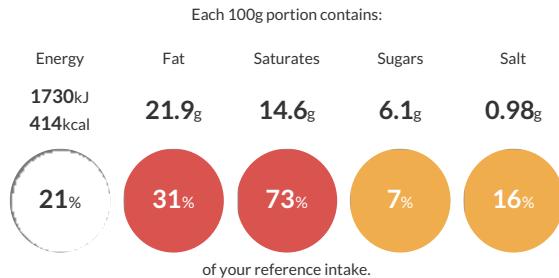
## Straight Croissant 85g

Short Product Name:  
Straight All Butter Croissant

An unbaked, frozen, pre-proved all-butter croissant. A traditional crescent shape, rich, buttery taste and light, open texture combine with crisp outer layers to give a truly authentic taste.

Traded Unit GTIN: [05413056016652](#) Internal GTIN: Supplier : [Lantmannen Unibake](#) Suppliers Product Code: [5790651161](#)

### Reference Intake



### Nutritional Information

| Typical Values     | Per 100g          |
|--------------------|-------------------|
| Energy             | 1730kJ<br>414kCal |
| Carbohydrates      | 43.1g             |
| of which sugars    | 6.1g              |
| Fat                | 21.9g             |
| of which saturates | 14.6g             |
| Fibre              | 1.8g              |
| Protein            | 10.1g             |
| Salt               | 0.98g             |

### Allergy Information

Key:  Contains  May Contain



Allergen Statement  
May contain traces of nuts.

### Dietary Information

Key:  Suitable for



### Ingredients

Dough: **WHEAT** Flour (contains: **WHEAT** Gluten), Butter (**MILK**) (20.6%), Water, Yeast, Sugar, Salt, Baking Improver (**WHEAT** Gluten, **WHEAT** Flour, Flour Treatment Agent (Ascorbic Acid E300), Enzyme), **EGG**.  
Decoration: **EGG** Wash (Free Range)