Product Form

No.	Topics	Descrition
1	Product name in Thai	มินิพัฟไส้ผักโขมชีส (พัฟพร้อมอบ)
2	Product name in English	Spinach Cheese Mini Puff (Ready to Bake)
3	Product code	104294
4	NO.THFDA Products (Thailand Only)	10-1-03350-5-0428
5	Dimensions Width x Length x Height (cm)	W7.5xL8.0xH2.5 (cm)
6	Volume/Bottle	-
7	Number pieces/Pack	-
8	Packing unit/Box	60 pcs/carton
9	Shelf life	270 Days
10	Shelf life [After activation]	-
11	Storage temperature	≤ -18°C
12	Storage temperature [After activation]	-
13	Calories	137 kcal.
14	POD	Half-moon shaped puff pastry stuffed with spinach and cheese, frozen , and ready to bake.
15	Manual Product	- Arrange the croissants in the tray. Thaw at room temperature (25-30 °C) for 20-30 minutes. Beware not to thaw the croissants more than 40 minutes as this may cause the croissants to be misshaped, risk of layers sticking together, and the butter melting out of the croissant layers. 1. Preheat the oven to 210°C. 2. Brush a thin layer of egg on the surface of the croissants before baking. 3. Bake at 165-170 °C for 5 minutes (to keep the temperature constant). 4. Bake the croissants for 12-15 minutes until cooked with golden brown crust **Amount of products per each baking batch is 8-10 pieces** **Do not bake in the microwave** **The baking result depends on the pre-baking temperature of the product before entering the oven and the type of oven used, and the type of tray used. The ingredients in the egg wash brushed on the croissant may affect the color of the final product.**
16	GDA	-
17	Nutrition	-
18	Food allergen Declaire	The product contains cereal containing gluten, soybean, milk and may contain peanut, tree nut, sesame, celery, fish, crustaceans, mollusk, egg, sulfer dioxide, mustard.

Healty Claim			
□ Vegan			
□ Low Fat			
☐ Low Sugar			
□ No Sugar			
☑ No Preservative			
□ No Milk			
□ No Egg			
□ No Margarine			
☑ No MSG			
☐ No Artificial Colour			
☐ Contains Real Fruit			
☐ Natural Flavoring			
☐ Multigrain / Wheat			
Sweetener			
☐ Trans Fat Free			
☐ Gluten Free			
Other			