

PG1036GA

GASTRONOMIA

# Ready to Fill Mini Choux Pastry - 33 mm

**Whether as a dessert or a sweet treat, its appeal is guaranteed.**

Light and airy choux pastry with a crispy, golden-brown exterior, for superior cream-filled choux or profiteroles for food service.

This neutral base for mini choux pastries, to be filled with sweet or savoury fillings, is already baked and easy to fill. Its butter-based recipe offers a golden light, flaky pastry that is rich in flavour.

**SHELF LIFE** 12 months.

**After thawing** 2 days between 32 and 39°F (between 0 and 4°C)

**ORIGIN** France

**FROZEN** 0°F / -18°C

**GTIN** 00841161000504

## ALLERGENS AND PRODUCT DETAILS

Contains: Wheat, Milk, Egg.  
May contain: Soy.

Vegetarian.

## FORMAT

- +/- 2.4g (0.08 oz)
- 33 x 43 mm (1.29 x 1.69 in)
- 200 units
- 120 cases / pallet

## How to use, Ready to fill

It can be filled frozen or thawed.

Thawing : 3 hours at room temperature or 8 hours in the fridge.



## Key Benefits

Premium pastry profiterole  
Golden, already baked



Quick and easy to fill