



MARKETING

Roland Gaufrettes come 292 per tin and each case has 6 tins so as to preserve freshness. Our manufacturer is one of best known producers of this type of dessert product.

Nutrition Facts

136 Servings per container

Serving Size13 Pieces

Amount Per Serving

Calories240

% Daily Value*

Total Fat 9 g14%

Saturated Fat 6 g30%

Trans Fat 0 g

Cholesterol 25 mg8%

Sodium 115 mg5%

Total Carbohydrates 37 g12%

Dietary Fiber 1 g4%

Total Sugars 18 g

Includes Added Sugars%

Protein 3 g

Vitamin D%

Calcium2%

Iron2%

Potassium%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
71049		10041224710495		6 / 44.0 ONZ		
Brand	Brand Owner			GPC Description		
Roland	American Roland Food Corp.			Desserts (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
24 LBR	16.5 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
26 INH	9.75 INH	10 INH	1.467 FTQ	6x5	540 Days	45 FAH / 70 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Product is shelf stable. Refrigerate after opening.

ALLERGENS

C = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

Milk - C

Eggs - N

Soybean - C

Wheat - C

Sesame - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

INGREDIENTS

Wheat Flour, Sugar, Concentrated Pastry Butter 18%, Skim Milk Powder, Salt, Malt Extract, Emulsifier, Soya Lecithin, Raising Agent, Sodium Bicarbonate.

10041224710495 - ROLAND PREMIUM ROLLED GAUFRETTES

PREPARATION & COOKING SUGGESTIONS



Roland Gaufrettes are used straight from the tin with no further processing needed. Keep cool and dry or the gaufrettes can become stale.

SERVING SUGGESTIONS



Roland Gaufrettes are used to accentuate various dessert preparations. They accompany cakes, puddings, parfaits, mousses, tarts as well as ice cream and waffles. They even fit in well with a Roland Peach Melba.

MORE INFORMATION

