

# - Pillsbury Frozen Croissant Dough Bulk Straight Chocolate 80...

Pillsbury(TM) 1.5oz straight croissant dough, made with all butter and chocolate. In a freezer-to-oven format, requiring no thawing or proofing.



### MARKETING

Premium croissant dough in a straight shape and a 1.5oz size. The dough profile is flat, designed to go from the freezer directly into the oven, and bakes into a beautifully risen croissant. Absolutely no thawing or proofing is required. These croissants are in a bulk package of 80 units per case. The flat profile minimizes the case corrugate size, saving freezer space in the back of house. The freezer-to-oven format enables consistent product by eliminating preparation time, labor and human error. Also allowing you to quickly produce fresh baked croissants as needed, no matter the size of your operation. The croissants are made with 48 flaky layers of dough and all butter, to create a rich, golden...

## Nutrition Facts

80 Servings per container

**Serving Size** 1 croissant (42.5g)

**Amount Per Serving**  
**Calories** **150**

% Daily Value\*

**Total Fat** 8 **10%**

Saturated Fat 4 g **20%**

Trans Fat 0 g

**Cholesterol** 20 mg **7%**

**Sodium** 150 mg **7%**

**Total Carbohydrates** 17 g **6%**

Dietary Fiber 1 g **3%**

Total Sugars 5 g

Includes 4 g Added Sugars **9%**

**Protein** 3 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 1.2 mg 6%

Potassium 0 mg 0%

\* 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	Dist Prod Code	GTIN	Calculated Pack			
113374000	207245	00721582133749	80/1.5 OZ			
Brand	Brand Owner		GPC Description			
Pillsbury	GENERAL MILLS SALES INC.		Pies/Pastries - Sweet (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.170 LBR	7.500 LBR	No	Canada	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.750 INH	7.930 INH	7.620 INH	0.55100 FTQ	15x6	100 Days	0 FAH / 10 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

KEEP FROZEN. Croissant Dough is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw dough; wash hands and surfaces after handling.

### ALLERGENS

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

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - INII
- Pine Nuts - INII
- Cashews - INII
- Macadamia Nuts - INII
- Coconuts - INII
- Brazil Nuts - INII
- Walnuts - INII
- Peanuts - INII
- Tree - INII
- Fish - INII
- Shellfish - NI
- Crustaceans - INII
- Almonds - INII
- Hazelnuts - INII
- Chestnuts - INII
- Pecan Nuts - INII
- Pistachios - INII
- Molluscs - INII

### INGREDIENTS

ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER, SUGAR, YEAST, SOYBEAN OIL, COCOA PROCESSED WITH ALKALI, EGG YOLKS, NONFAT MILK, VITAL WHEAT GLUTEN, SALT, UNSWEETENED CHOCOLATE, EGG WHITES, DEXTROSE, MODIFIED CORN STARCH, TAPIOCA DEXTRIN, SOY LECITHIN, PALM OIL, NATURAL FLAVOR, XANTHAN GUM, GUM ARABIC, DOUGH CONDITIONER (ASCORBIC ACID, ENZYMES), AGAR.

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## PREPARATION & COOKING SUGGESTIONS

Place frozen croissants on a parchment-lined baking sheet; space to allow for expansion during baking. Arrange croissants in a 4x5 pattern (20 croissants total). Baking times will vary by oven type and quantity. Croissants are done when the exterior is a rich golden brown; they will collapse if not thoroughly baked. Cool completely before removing from the baking sheet. Baking Instructions: Convection Oven (325°F): 17-19 minutes. For best bake height, use a convection oven and do not rotate the pans during baking. Rack Oven (350°F): 22-24 minutes. Standard/Reel Oven (375°F): 23-25 minutes. Adjust baking times as needed to compensate for your oven's unique characteristics.

## SERVING SUGGESTIONS

Offer as a sweet treat or transform into a creative dessert.

## MORE INFORMATION

## NUTRITIONAL ANALYSIS

Calories	150
Protein	3 g
Total Carbohydrates	17 g
Sugars	5 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	8
Trans Fat	0 g
Saturated Fat	4 g
Added Sugars	4 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	20 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	150 mg
Calcium	0 mg
Iron	1.2 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS

MSG	FREE_FROM	ARTIFICIAL_FLAVOUR	FREE_FROM	TRANS_FAT	FREE_FROM
ENERGY	SOURCE_OF	HIGH_FRUCTOSE_CORN_SYRUP	FREE_FROM	ARTIFICIAL_SWEETENERS	FREE_FROM
PARTIALLY_HYDROGENATED_VEGETABLE_OIL	FREE_FROM	VEGETARIAN	YES	KOSHER	YES

## MORE IMAGES

