

17901500 - All Butter Croissant Medium Curved

This delicately layered, all butter croissant is the highest quality croissant available. An all-butter croissant produced in Belgium according to a traditional French recipe. Rich and buttery with a light, open texture for an authentic taste. Pre-proofed for operator.....



MARKETING

2.5oz All Butter Medium Curved Croissant.....

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
17901500	05413056024213	66/2.5 OZ

Brand	Brand Owner	GPC Description
Schulstad	Lantmannen Unibake	Pies/Pastries - Sweet (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11.5 LBR	10.2 LBR	No	Belgium	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.4 INH	11.4 INH	9.2 INH	0.93 FTQ	10x09	265 Days	-5 FAH / -2.5 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

66 Servings per container

Serving Size 1.0 GR

Amount Per Serving
Calories 210
 % Daily Value*

Total Fat 10 g 13%

Saturated Fat 6 g

Trans Fat 0 g **30%**

Cholesterol 30 mg 10%

Sodium 210 mg 9%

Total Carbohydrates 26 g 9%

Dietary Fiber 1 g **4%**

Total Sugars 3 g

Includes 3 g

Added Sugars %

Protein 4 g

Vitamin D 0 mcg 0%

Calcium 10 mg 0%

Iron 0.5 mg 2%

Potassium 40 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.

HANDLING SUGGESTIONS

Frozen prior to Baking, Room Temp after Baking.....

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INHI = 'Intentionally or Inherently Included'; 50 = 'Derived From Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - MC
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Wheat Flour, Butter (Cream), Water, Sugar, Yeast, Eggs, Salt, Wheat Gluten, Ascorbic Acid, Enzymes

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PREPARATION & COOKING SUGGESTIONS

Place on a lined baking tray 2 inches apart. Return case to freezer. Thaw croissants for 30 minutes. Preheat oven to 350°F (convection oven) or 400°F (deck or rack oven). Bake croissants for 20 minutes or until golden brown. (Adjust temperature - not time - to achieve the perfect bake.) Remove pan from oven and cool for 15 minutes.

SERVING SUGGESTIONS

Individual Serving, Breakfast, Lunch, Dinner

MORE INFORMATION