564621 - VDF, FUB Medium Curved Butter Croissant, 144-2.4 oz

Proof and bake medium all-butter croissant.



MARKETING



Q

Amount Per Serving **Calories**

Serving Size

Servings per container

Nutrition Facts

% Daily Value* Total Fat % Saturated Fat % Trans Fat Cholesterol % Sodium % **Total Carbohydrates** % Dietary Fiber % **Total Sugars** % Includes Added Sugars Protein Vitamin D % Calcium % Iron % 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

PRODUCT SPECIFICATIONS

PRODUCT SPECIFICATIONS														
Code	Dist Prod Code					GTIN					Calculated Pack			
9308	564621					00074362093086					144 - 2.4 oz croissants			
Brand				Brand Owne				er			GPC Description			
VIE DE FRANCE				VIE DE FRANCE							Bread (Frozen)			
Gross Weight		Net We	t Weight Case		/Catch Weight			Country Of Origin			igin	Kosher	Child Nutrition	
26.25 LBR		21.6 L	1.6 LBR		No			United States		5	Undeclared	No		
Shipping														
Length	gth Width		Не	Height		ume	ne TixHi		Shelf Life		Storage Temp From/To			
15.937 INH	11.	11.937 INH 7.93		7 INH	0.87	.874 FTQ 10		0x8	84 Days		-10 FAH / 0 FAH			
Traceability Regulation														
Regulation Type Code		oe F	Regulatory Act		Т	Trade Item I Comp					Regulation Restrictions and Descriptors			
N/A			N/A			N/A					N/A			

HANDLING SUGGESTIONS Keep frozen until ready to use.



ALLERGENS



C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - NI

Peanuts - NI

(Eggs - NI

Tree - NI

🗞 Soybean - NI

(S) Fish - NI

(Wheat - NI

Shellfish - NI

(%) Sesame - NI

INGREDIENTS



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PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS



MORE INFORMATION



Thaw overnight in refrigerator or 45-60 minutes at room temperature. Proof at 85-88F and 83-86% humidity for 90-120 minutes or until 2 times original size. Let stand 3 minutes. Brush with eggwash. Bake in convection oven at 325F for 15-18 minutes or until done.

Keep frozen until ready to use. Follow recommended handling instructions on label.

Website: Visit www.viedefrance.com

NUTRITIONAL ANALYSIS



NUTRITIONAL CLAIMS



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