All-butter rectangular croissant loaded with CL milk chocolate bits from Barry Callabaut.

MARKETING



### PRODUCT SPECIFICATIONS

Code	Dist Prod Code				GTIN					Calculated Pack				
9439	564624					00074362094397					84 - 3.5 oz croissants			
Brand				Brand Owne				r			GPC Description			
VIE DE FRANCE				VIE DE FRANCE							Bread (Frozen)			
Gross Weig	oss Weight Net Weigh		ight	Case/Catch Weigh			ght	Country Of Origin			igin	Kosher	Child Nutrition	
19.6 LBR	19.6 LBR 18.4 LE		3R		)	United State			d States	6	Yes	No		
Shipping														
Length	Wid	Width		Height		ume	TIx	HI Shelf L		lf Life	Storage Temp From/To			
15.937 INH	11.937	11.937 INH 7.93		7 INH 0.874		FTQ	10	x8	84 Days			-10 FAH / 0 FAH		
Traceability Regulation														
Regulation Type Code		R	Regulatory Act		Tr	Trade Item Regulation Compliant				Regulation Restrictions and Descriptors				
N/A			N/A			N/A					N/A			

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## **Nutrition Facts**

Servings per container **Serving Size** 

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# Amount Per Serving Calories

	% 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 contributes to a daily diet. 2,000 calories a day is used advice.	

### HANDLING SUGGESTIONS

Keep frozen until ready to use.

### ALLERGENS

(%) Sesame - NI

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	S Peanuts - NI
🔘 Eggs - NI	Tree - NI
🛞 Soybean - NI	🔊 Fish - NI
🛞 Wheat - NI	🛞 Shellfish - NI

### INGREDIENTS

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### PREPARATION & COOKING SUGGESTIONS

Thaw overnight in refrigerator or 45-60 minutes at room temperature. Proof at 85-88F and 83-86% humidity for 60-90 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.

### SERVING SUGGESTIONS

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



### MORE INFORMATION

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Website : Visit www.viedefrance.com

# NUTRITIONAL ANALYSIS



