

# 600115 - Butter & Margarine Blend Croissant Dough



At C'est Gourmet, we strive to make exceptional pastries that our customers can bake fresh, easily and consistently every day. We select the finest ingredients, such as European butter, high protein flours, organic fruit, and artisan cheeses. Our traditional methods of laminating and resting dough develop flavorful pastries with crispy, flaky texture and a memorable eating experience.



## MARKETING

Croissant dough is a frozen, raw product that provides customers with flexibility to sheet, cut, roll, proof & bake their own croissants as desired. (2) 15lb., Bulk Croissant Dough Slabs are contained in one package for a net product weight per package of 30lbs and a gross package weight of 31.7lbs.

## Nutrition Facts

141 Servings per container

**Serving Size** **2.0 OZ**

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**Amount Per Serving** **200**

**Calories**

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**% Daily Value\***

<b>Total Fat</b> 10 g	<b>15%</b>
Saturated Fat 6 g	<b>30%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 200 mg	<b>8%</b>
<b>Total Carbohydrates</b> 23 g	<b>8%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 3 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 4 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 6 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	GTIN	Pack Description				
60-0115	00752830318380	2/15 LB				
Brand	Brand Owner	GPC Description				
C'Est Gourmet	Cest Gourmet/Boston Gourmet Chefs	Baking/Cooking Mixes (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
31.7 LBR	30 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18 INH	15.25 INH	4.5 INH	0.71 FTQ	06x10	135 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			

## HANDLING SUGGESTIONS

Keep Frozen. Bake before consumption.-----

## ALLERGENS

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

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

## INGREDIENTS

Enriched, Unbleached, Unbromated Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Butter (Pasteurized Cream, Lactic Acid, Starter Distillate), Sugar, Nonfat Milk Powder, Yeast, Salt, Dough Conditioner (Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Ascorbic Acid, Enzymes), Egg, Ascorbic Acid, Citric Acid.

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### PREPARATION & COOKING SUGGESTIONS

Thaw dough in cooler until internal temperature reaches 35F, overnight or up to 12 hours. Sheet, cut, roll, proof and bake croissants as desired.

### SERVING SUGGESTIONS

Frozen raw croissant dough sheets with a butter and margarine blend. Used to make your own customized croissants.

### MORE INFORMATION