

# 59103 - Perfect Croissant Straight RTB



RTB PERFECT CROISSANT 2.8 OZ / 80 units COMBINING OUR KNOW-HOW IN FRENCH PASTRY-MAKING WITH PREMIUM INGREDIENTS TO ENSURE A DELICATE TASTE AND OUTSTANDING FLAKINESS WITH BEAUTIFUL LAYERS. By using the highest quality butter, we create superior doughs that ensure outstanding flakiness and beautiful layers. Ready-to-Bake pastries offer a convenient product that is consistent, easy...



## MARKETING

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## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
59103		10057483591034		80/2.8 OZ			
Brand		Brand Owner		GPC Description			
Bridor		Bridor USA Inc.		Pies/Pastries - Sweet (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
16.23 LBR	13.76 LBR	No	United States	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15.5 INH	11.6 INH	12.3 INH	1.28 FTQ	10x06	245 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

Shelf life cooked product : 2 day(s) Location shelf life cooked product : AMBIENT AIR Freezer shelf life :270 day(s) Recommended shelf conditions cooked product :Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption. Freezing recommendations :Store in original packaging at stable recommended storage conditions. Storage temperature of freezer :Maintained freezer temperature between 10 °F and -12 °F ( -12 °C and -24 °C).-----

## ALLERGENS

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

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

## Nutrition Facts

1 Servings per container	
<b>Serving Size</b>	<b>68 grams</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>280</b>
	% Daily Value*
<b>Total Fat</b> 16 g	<b>21%</b>
Saturated Fat 9 g	<b>45%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 45 mg	<b>15%</b>
<b>Sodium</b> 320 mg	<b>14%</b>
<b>Total Carbohydrates</b> 29 g	<b>11%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 5 g	
Includes 4 g Added Sugars	<b>8%</b>
<b>Protein</b> 6 g	
Vitamin D 0 mcg	0%
Calcium 23 mg	2%
Iron 2 mg	10%
Potassium 75 mg	2%

\* 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.

## INGREDIENTS

Unbleached enriched flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), butter (cream), water, sugar cane, yeast, less than 2% of: whole milk powder, eggs, salt, wheat gluten, food enzymes (xylanase, amylase), ascorbic acid. Contains: wheat, milk, egg. May contain: soy.

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### PREPARATION & COOKING SUGGESTIONS

THAWING WHERE ROOM TEMPERATURE : TIME 25-35 MIN  
BAKING OVEN TYPE CONVECTION: TIME 15-19 MIN  
TEMPERATURE 177°C (351°F)  
PRECAUTIONS COOKING MAY VARY ACCORDING TO OVEN MODEL

### SERVING SUGGESTIONS

Good for coffee shop pastry case, breakfast and lunch sandwich

### MORE INFORMATION