

		REVISION 13 (19-01-2024)
WEIGHT : 100 g / 3.5 oz	BAKING : READY TO BAKE	UNIT/CASE : 60

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), ALMOND FILLING (ALMOND PASTE (ALMONDS, SUGAR, WATER, NATURAL FLAVOR), SUGAR, CULTURED BUTTER (CREAM, NATURAL FLAVORS), EGGS, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), NATURAL FLAVOR), CULTURED UNSALTED BUTTER (CREAM, NATURAL FLAVORS), WATER, SUGAR, EGGS, SLICED ALMONDS, LESS THAN 2% OF: YEAST, SALT, WHEAT GLUTEN, XANTHAN GUM, ASCORBIC ACID, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE).

ALLERGENS

CONTAINS: ALMONDS, WHEAT, MILK, EGGS. MAY CONTAIN: OTHER TREE NUTS, SOY.

GMO

Not Bioengineered

DELIVERED PRODUCT



BAKED PRODUCT



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	5.5	5.87	6.25	1.25	1.4	1.55	2.25	2.4	2.55	3.5 oz	3.1 oz
CM	13.97	14.91	15.88	3.18	3.55	3.94	5.71	6.1	6.48	100 g	87 g

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life cooked product : 48 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :240 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).

Nutrition Facts

1 servings per container
Serving size 1 croissant (87g)

Amount per serving

Calories 350

% Daily Value*

Total Fat 19g	24%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 300mg	13%
Total Carbohydrate 39g	14%
Dietary Fiber 1g	4%
Total Sugars 11g	
Includes 7g Added Sugars	14%

Protein 6g

Vitamin D 1mcg	6%
Calcium 30mg	2%
Iron 2mg	10%
Potassium 81mg	2%

*The % Daily Value 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.

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	30 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	18-20 MIN
	TEMPERATURE	180°C (356°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL
		Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.