# **BAKED SLICED CROISSANT BUN**



**SPECIFICATIONS** REVISION 4 (30-04-2024)

WEIGHT: 70 g / 2.5 oz **BAKING: FULLY BAKED** UNIT/CASE: 80

#### **INGREDIENTS LIST**

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER (CREAM), SUGAR, YEAST, EGGS, SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

#### **ALLERGENS**

CONTAINS: WHEAT, MILK, EGGS, SOY. MAY CONTAIN: SESAME.

# **DELIVERED PRODUCT**



# **BAKED PRODUCT**



#### **GMO**

Contains ingredient(s) derived from GMO(s) but does not contain a bioengineered food





# PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	baked
IN	3.7	3.78	3.94	0.98	1.38	1.77	N/A	N/A	N/A	2.5 oz	2.5 oz
СМ	9.4	9.6	10	2.5	3.5	4.5	N/A	N/A	N/A	70 g	70 g

SCARIFICATION SHAPE: NO CUTS

## **STORAGE**

Shelf life baked product: 96 hours Location shelf life baked product : AMBIENT AIR

Freezer shelf life:180 day(s)

Recommended shelf conditions baked 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:

Maintained freezer temperature between 0°F to -12°F ( -18 °C à -24 °C)

### **BAKING SPECIFICATIONS**

BAKING INST	TRUCTIONS	PRODUCT DESCRIPTION			
THAWING	WHERE	ROOM TEMPERATURE			
	TIME	60 MIN			
	TEMPERATURE	20°C (68°F)			
PROOFING	HUMIDITY	NOT REQUIRED			
	TIME				
	TEMPERATURE				
BAKING	OVEN TYPE	NOT REQUIRED			
	TIME				
	TEMPERATURE				
PRECAL	JTIONS	BAKING 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.			

# **Nutrition Facts**

1 servings per container

Serving size 1 unit (70g)

Amount per serving

Calarias

**260** 

Calories	<b>200</b>
%	Daily Value*
Total Fat 12g	15%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 370mg	16%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 5g Added Sugars	s 10%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 2mg	10%
Potassium 67mg	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.