

RTB PERFECT MINI CROISSANT

US

REVISION 18 (16-06-2023)

WEIGHT : 42 g / 1.5 oz

BAKING : READY TO BAKE

UNIT/CASE : 160

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, EGGS, SUGAR, YEAST, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

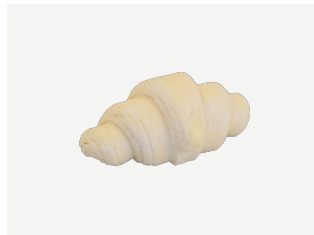
ALLERGENS

CONTAINS: WHEAT, EGGS, MILK, SOY.

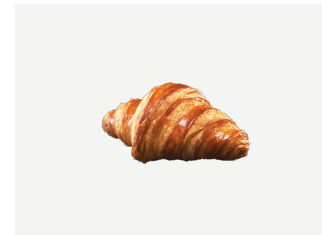
GMO

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

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	3.15	3.54	3.94	1.18	1.38	1.57	1.85	2.05	2.24	1.5 oz	1.2 oz
CM	8	9	10	3	3.5	4	4.7	5.2	5.7	42 g	34.7 g

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life cooked product : 48 hours

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).

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	25-35 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	14-18 MIN
	TEMPERATURE	177°C (351°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.

Nutrition Facts

1 servings per container

Serving size 1 unit (35g)

Amount per serving

Calories 150

% Daily Value*

Total Fat 9g 12%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 180mg 8%

Total Carbohydrate 16g 6%

Dietary Fiber 1g 4%

Total Sugars 2g

Includes 2g Added Sugars 4%

Protein 3g

Vitamin D 0mcg 0%

Calcium 8mg 0%

Iron 1mg 6%

Potassium 36mg 0%

*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.