WEIGHT: 85 g / 3 oz BAKING: READY TO BAKE UNIT/CASE: 56

## **INGREDIENTS LIST**

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURED BUTTER (CREAM, NATURAL FLAVORS), WATER, SUGAR, YEAST, EGGS, LESS THAN 2% OF: WHOLE MILK POWDER, SALT, MILK (MILK, VIT. D3) WHEAT GLUTEN, XANTHAN GUM, ASCORBIC ACID, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE).

#### **ALLERGENS**

CONTAINS: WHEAT, MILK, EGGS. MAY CONTAIN: 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	N/A	6.76	N/A	N/A	N/A	N/A	N/A	2.25	N/A	3 oz	2.6 oz
CM	N/A	17.17	N/A	N/A	N/A	N/A	N/A	5.71	N/A	85 g	75 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).

# **COOKING SPECIFICATIONS**

BAKING INS	TRUCTIONS	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	FOUR ROTATIF				
	TIME	13-17 MIN				
	TEMPERATURE	188°C (371°F)				
PRECA	UTIONS	COOKING MAY VARY ACCORDING TO OVEN MODEL				
		Raw and Ready to bake products must be baked to reach ar internal temperature of 77°C (171°F) for minimum 2 minutes.				

# **Nutrition Facts**

1 servings per container

Serving size 1 Unit (75g)

Amount per serving

Calories	280
% D	aily Value*
Total Fat 15g	19%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 260mg	11%
Total Carbohydrate 34g	12%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 4g Added Sugars	8%
Protein 6g	
Vitamin D 5mcg	25%
Calcium 30mg	2%
Iron 2mg	10%
Potassium 14mg	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.