CURVED CROISSANT MEDIUM

WEIGHT : 62 g / 2.2 oz

BAKING : READY TO BAKE

UNIT/CASE: 80

INGREDIENTS LIST DELIVERED PRODUCT BAKED PRODUCT UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, NIACIN, NATURAL FLAVORS), WATER, SUGAR, YEAST, EGGS, WHOLE MILK POWDER, LESS TAAN 2% OF: SALT, MILK (MILK, VIT. D3), WHEAT GLUTEN, XANTHAN GUM, ASCORBIC ACID, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE). Image: Contains: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY. Image: Contains: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY. Mot bioengineered Image: Contains: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY. Image: Contains: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY. Image: Contains: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY.

PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	2.02	2.68	3.34	N/A	N/A	N/A	1.43	1.78	2.13	2.2 oz	2 oz
CM	5.12	6.8	8.48	N/A	N/A	N/A	3.63	4.53	5.42	62 g	58 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	13-15 MIN			
	TEMPERATURE	188°C (371°F)			
PRECAU	JTIONS	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 (58g)

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Amount per serving	040
Calories	210
	% Daily Value*
Total Fat 12g	15%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 180mg	8%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 3g Added Sug	gars 6%
Protein 4g	
Vitamin D 4mcg	20%
Calcium 22mg	2%
Iron 1mg	6%
Potassium 11mg	0%
*The % Daily Value tells you how mu	ich a nutrient in a

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.