



58223

Premium French Chocolate Croissant 5/6pc



Product Description

Deep-frozen Danish pastry with butter, chocolate roll (10%), ready to bake.

Pack and Case Specifications

Pack Net Weight	Packs per Case	Unit per Pack
1.05 ea	5	6
Case Size (LxWxH)	Case Gross Weight	Cases per Pallet
13 x 10 x 9	6.6	96 (12/8)
Master Case GTIN	Case Cube	BBD Code
00825414582238	0.68	MM/DD/YYYY

Certificates and Claims

Ingredients

DOUGH (89%) (WHEAT FLOUR, BUTTER (24%) (CREAM, LACTIC ACID CULTURES), WATER, SUGAR, YEAST, WHEAT GLUTEN, SALT, FLOUR TREATMENT AGENT: ASCORBIC ACID, ENZYMES), CHOCOLATE (10%) (SUGAR, COCOA MASS, COCOA BUTTER, EMULSIFIER: LECITHINS), GLAZING (1%) (CAGE-FREE EGGS).

Allergens

CONTAINS: WHEAT, MILK & EGG. MAY CONTAIN: SOYBEANS & TREE NUTS (HAZELNUTS, ALMONDS & PISTACHIO NUTS).

Physical

Unit weight: 2.8oz (80g)

Organoleptic

Appearance: Typical shape of chocolate croissant.
Color after baking: brown.
Texture: flaky pastry with chocolate.
Flavor: typical of butter pastry with chocolate.
Odor: typical of butter pastry with chocolate.

Country of Origin

Product of France

Directions

Oven

Place the chocolate rolls on a parchment paper-lined sheet pan. Let defrost during 15min at ambient temperature. Bake in a preheated convection oven for 16 +/-2 min at 330-360°F (165-180°C).

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 12 months from the freezing date. Once thawed store in refrigerator for 24h.

Nutrition Facts

6 servings per container
Serving size 1 piece (80g)

Amount per serving
Calories 310
% Daily Value*

Total Fat 17g	22%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 270mg	12%
Total Carbohydrate 33g	12%
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 8g Added Sugars	15%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 1mg	6%
Potassium 106mg	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.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4



