

Base Product Code	113444000
GTIN	10721582134446
Case UPC	72158213444
Distributor Name	No Distributor Selected
Distributor Product Code	
Unit Weight	
Units per Case	100
Case Dimensions	Case Dimensions (in): 15.75 (L) X 7.93 (W) X 7.62 (H)
Gross Case Weight	10.04 LB
Net Case Weight	7.81 LB
Pallet Information	Layer: 15, High: 6, Pal Qty: 90

Product Description

Pillsbury(TM) 1.25oz straight croissant dough, made with all butter. In a freezer-to-oven format, requiring no thawing or proofing.

Benefits

Premium croissant dough in a straight shape and a 1.25oz size. The dough profile is flat, designed to go from the freezer directly into the oven, and bakes into a beautifully risen croissant. Absolutely no thawing or proofing is required. These croissants are in a bulk package of 100 units per case. The flat profile minimizes the case corrugate size, saving freezer space in the back of house. The freezer-to-oven format enables consistent product by eliminating preparation time, labor and human error. Also allowing you to quickly produce fresh baked croissants as needed, no matter the size of your operation. The croissants are made with 48 flaky layers of dough and all butter, to create a rich, golden brown exterior color.

Storage Instructions

KEEP FROZEN

Croissant Dough is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw dough; wash hands and surfaces after handling.



Nutrition Facts			
Serving Size		1 Croissant (35g)	(100g)
		As Packaged	As Packaged
Calories		130kcal	361kcal
		%DV*	
Total Fat	8g	10%	22g
Saturated Fat	5g	23%	13g
Trans Fat	0g		1g
Cholesterol	25mg	8%	70mg
Sodium	135mg	6%	386mg
Total Carbohydrate	12g	4%	34g
Dietary Fiber	Less Than 1g	2%	2g
Total Sugars	1g		4g
Incl. Added Sugars	1g	2%	3g
Protein	3g		8g
Vitamin D	0µg	0%	0µg
Calcium	0mg	0%	29mg
Iron	1mg	4%	2mg
Potassium	0mg	0%	96mg
*Percent Daily Value (DV) are based on a 2,000 calorie diet			
**Not a significant nutrient source			

Preparation

BAKE : PLACE FROZEN CROISSANTS ON PARCHMENT LINED BAKING SHEET. SPACE TO ALLOW FOR EXPANSION DURING BAKING. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. ADJUST BAKING TIME, IF NECESSARY, TO COMPENSATE FOR YOUR OVENS' UNIQUE CHARACTERISTICS. CROISSANTS ARE DONE WHEN EXTERIOR IS RICH GOLDEN BROWN IN COLOR. CROISSANTS WILL COLLAPSE IF NOT THOROUGHLY BAKED. COOL BEFORE REMOVING FROM BAKING SHEET. Panning: FULL SHEET - 4 X 5 (20 CROISSANTS). BAKING INSTRUCTIONS: OVEN | TEMP. | TIME; CONVECTION* | 325°F | 16 – 18 M (*ROTATE PAN HALFWAY THROUGH BAKE TIME); RACK | 350°F | 20 - 22 M; STANDARD/REEL | 375°F | 22 - 24 M.

Ingredients & Claims

ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER, WATER, SUGAR, YEAST, EGG YOLKS, NONFAT MILK, VITAL WHEAT GLUTEN, SALT, WHEY PROTEIN CONCENTRATE, PECTIN, TAPIOCA DEXTRIN, XANTHAN GUM, GUM ARABIC, DOUGH CONDITIONER (ASCORBIC ACID, ENZYMES), AGAR.

CONTAINS WHEAT, MILK, AND EGG; MAY CONTAIN SOY INGREDIENTS.

Kosher Dairy