



RAW BUTTER STRAIGHT CROISSANT

US

CODE : 52336

GTIN : 10057483523363

REVISION 20 (20-10-2021)

WEIGHT : 78 g / 2.8 oz

BAKING : RAW

UNIT/CASE : 160

INGREDIENTS LIST

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

GMO

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

DELIVERED PRODUCT



BAKED PRODUCT



ALLERGENS

CONTAINS: WHEAT, MILK, EGGS, SOY.



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	4.25	4.65	5.04	1.08	1.28	1.48	1.57	1.77	1.97	2.8 oz	2.3 oz
CM	10.8	11.8	12.8	2.75	3.25	3.75	4	4.5	5	78 g	65 g

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life cooked product : 2 day(s)

Location shelf life cooked product : AMBIENT AIR

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	80 %
	TIME	60-90 MIN
	TEMPERATURE	28°C (83°F)
BAKING	OVEN TYPE	CONVECTION
	TIME	15-19 MIN
	TEMPERATURE	177°C (351°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL Raw, Ready to bake and Parbaked products must be baked to reach an internal temperature of 77°C (171°F) for min. 2 minutes.

Nutrition Facts

1 servings per container

Serving size 1 unit (65g)

Amount per serving

Calories 280

% Daily Value*

Total Fat 16g 21%

Saturated Fat 9g 45%

Trans Fat 0g

Cholesterol 50mg 17%

Sodium 310mg 13%

Total Carbohydrate 28g 10%

Dietary Fiber 1g 4%

Total Sugars 4g

Includes 3g Added Sugars 6%

Protein 6g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 2mg 10%

Potassium 73mg 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.



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ALLERGENS CHARTS

COLUMN I indicates the allergens that may be found in the product, from addition or cross-contamination.

COLUMN II indicates the allergens present in other products that are run on the same equipment but at a different time.

COLUMN III indicates whether any allergens are present in our plant.

COMPONENT	COLUMN I present in the product	COLUMN II present in other products manufactured on the same production line	COLUMN III present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO	NO	NO
Tree nuts (eg.,Almond, Brazil nut, Cashew, Filbert/hazelnut, Macadamia nut/Bush, Pine nut/ Pinon nut, Pistachio, Walnut, Beech nut, Butternut, Chestnut, Chinquapin, Pecan, Coconut, Ginko nut, Hickory, Lichee, Pili nut and Sheanut or their derivatives eg., nut butters and oils, etc.	NO	NO	NO
Sesame or its derivatives, e.g., paste and oil etc.	NO	NO	YES
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	YES	YES	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	YES	YES	YES
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	NO	NO	NO
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	YES	YES	YES
Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	YES	YES	YES
Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	NO	NO
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	NO	YES	YES