



2699 – 3.8oz Almond Filled Croissant

Ingredient Declaration

Dough: Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Ascorbic Acid, Thiamin Mononitrate, Riboflavin, Folic Acid. Ascorbic Acid added as a Dough Conditioner), Margarine (Palm Oil, Water, Salt, Vegetable Mono-and Diglycerides, Natural Butter Flavor, Citric Acid Added as a Preservative, Colored with Beta Carotene, Vitamin A Palmitate added), Water, Yeast, Sugar, Nonfat Dry Milk, Honey, Salt, Butter, Dough Conditioner (Wheat Flour, Malted Barley Flour, Ascorbic Acid, Enzymes), Vital Wheat Gluten

Almond Filling: Graham Cracker [Enriched Wheat Flour (Contains: Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Graham Flour, Cane Sugar, Palm Oil, Brown Sugar, Honey, Salt, Baking Soda, and Artificial Flavor], Almond Paste (Almond, Sugar, Natural Flavor), Sugar, Water, Cocoa (Processed with Alkali), Salt

Allergens: **Wheat, Milk, Tree Nuts (Almonds)**

Net Weight	Case Weight	Case Pack
19 lbs	20 lbs	80 pcs

Packaging and Storage Standards

Storage and Transportation	Raw Frozen 0 °F to -10°F	Lot Code Explanation	Item Code & Name and Pull Date (Expiration Date)
Palletize	99 Cases at 1980 lbs	Ti/Hi	11 x 9
Case Cube	0.69 cu ft	Case Dimension	15.570" x 11.070" x 6.890"
UPC Code	0 28852 02699 3	GTIN	00728852026992

Kosher	GFSI	Country of Origin
Triangle K and Orthodox Union	SQF Level 2 Certified	U.S.A.

Baking Instructions

Handling Instructions:

1. Keep in freezer (below 0°F) until ready to use
2. Thaw at room temperature approximately 1 hour or overnight in refrigerator

Baking Instructions:

1. Proof at 85-95°F/75-80% for 45-60 minutes
2. Bake at 375°F for 15-20 minutes. (340°F for convection oven)

* **Caution:** Must bake before consumption, do not eat raw dough.

Proofing with too high of a proof temperature will cause the butter to melt out, yielding inferior products.

Safety and Quality Protocols

Metal Detector Check for Foreign Material: Start Up, Every Two Hours, Shut Down
Bake and Weight Checks for Quality and Volume: Every 30 minutes by Pieces