



17911500 Large Curved Butter Croissant

Schulstad's Large-Curved Croissant is made with 16 delicate layers of rich, buttery pastry dough. Using an authentic European recipe, the large-sized all-butter croissant ensures a soft and flaky texture to be enjoyed on its own or in a wide variety of sweet and savory creations.

Frozen Unit Weight 3.2 oz. 90 g
Fully Baked Unit Weight 2.5 oz. 72 g

Baking Format: **Ready to Bake**

Case GTIN (01) 054 13056 02420 6

Case Pack 54 (3 bags x 18 pieces)
Net Case Weight 10.7 lbs. 4.9 kg
Gross Case Weight 11.9 lbs. 5.4 kg
Case Dimensions (in.) LxWxH: 15.7 x 11.8 x 9.8
Case Cube 1.1
Ti x Hi 10 x 9 90 cases per pallet

Nutrition Facts	
54 Servings Per Container	
Serving size 1 croissant (72g)	
Amount per serving	
Calories	270
	% Daily Value*
Total Fat 13g	17%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 260mg	11%
Total Carbohydrate 33g	12%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 4g Added Sugars	8%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.6mg	4%
Potassium 30mg	0%
*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.	



INGREDIENTS:

Wheat Flour, Butter (Milk), Water, Yeast, Sugar, Wheat Gluten, Salt, Eggs, Ascorbic Acid.

Allergen Statement: Milk, Egg, Wheat

May Contain Statement: Traces of Tree Nuts (Almonds, Hazelnuts)

HANDLING INSTRUCTIONS

Store at 0°F (-18°C) or below.

Defrost for 30 minutes. For Convection oven, bake in a preheated oven @ 350-360F for +/-20 minutes. For Rack Ovens, bake at about 400-425F for the same time, or until golden brown.

Country of Origin: Belgium

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