



PROOF AND BAKE CROISSANT DOUGH SHEET

full size sheet pan: 24-3/8" x 16-1/2" // 62cm x 42.5cm

LARGE

ITEM:	CRDSHL-10
GTIN14	00878530001176



No Transfat

Quantity per box:	10 pieces		
Weight per piece:	69.92 oz	1982.20 g	
Net Weight box:	43.70 Lbs	19.82 Kg	
Box Length	26 in	66.0 cm	
Box Width	17 in	43.2 cm	
Box Height	3 in	7.6 cm	

INGREDIENT LIST

Enriched Flour (Unbleached Wheat Flour, Malted Barley flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Unsalted Butter (Pasteurized Cream, Natural Flavors (Lactic Acid, Starter Distillate)), Water, Milk (Milk, Vitamin D3), Sugar, Yeast, Enriched wheat flour, guar gum, yeast, xanthan gum, DATEM, ascorbic acid, enzymes, Wheat Gluten, Salt, Whole Egg (Whole Egg, Citric Acid)

ALLERGENS

CONTAINS

WHEAT, EGG, MILK

PRODUCED IN A PLANT
THAT PROCESSES

TREE NUT

Nutrition Facts

198 servings per container

Serving size **100 grams**
(100g)

Amount per serving
Calories 360

% Daily Value*

Total Fat 20g **26%**

Saturated Fat 12g **60%**

Trans Fat 0g

Cholesterol 65mg **22%**

Sodium 280mg **12%**

Total Carbohydrate 38g **14%**

Dietary Fiber 1g **4%**

Total Sugars 6g

Includes 5g of Added Sugars **10%**

Protein 7g **14%**

Vitamin D 7mcg **35%**

Calcium 34mg **2%**

Iron 2mg **10%**

Potassium 14mg **0%**

*The % Daily Value (DV) 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.

BAKING INSTRUCTIONS

Defrost the sheet. Cut, shape and fill the dough as you wish to create your pastries. Place in the proofer (80F-70% humidity) until the dough raises.

All the approximate baking times are based on a Rotary Rack Oven, for which the temperature should be adjusted to match our suggested baking time.

Temperature: 370 F Time: 12 to 16 min

> Before baking, make sure the product is not frozen hard to permit the heat to travel evenly throughout the product.

> Bake the product to a golden brown.

Adjustments:

Once the product is baked and completely cooled, if the center of the product is not fully baked but the outside is the perfect golden brown, you'll need to lower your oven temperature.

If the product is overly dry, it is baking too slowly. You'll need to raise your oven temperature.

HANDLING INFORMATION

Storage: Keep Frozen, below 0F

Cook thoroughly to 165°F before consumption

CODE AND DATES

On each label:

Production date: MM/DD/YY

Lot Number: XXXXX (5 digits)

On the box:

Production date: MM/DD/YY

Box Number: XXXX (4 digits)

Case UPC 00878530001176

Expiration date: MM/DD/YYYY

Production hour: HH:MM

LECOQ CUISINE

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Instructions may be subject to change without notice

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