



2687 – 3.5oz Chocolate 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), Malted Barley Flour, Ascorbic Acid as a Dough Conditioner), Butter, Water, Yeast, Sugar, Nonfat Dry Milk, Honey, Salt, Dough Conditioner (Wheat Flour, Malted Barley Flour, Ascorbic Acid, Enzymes)

Chocolate Filling: Chocolate Chips (Sugar, Hydrogenated Palm Kernel Oil, Cocoa, Cocoa process with Alkali, Dextrose, and Soy Lecithin)

Allergens: **Wheat, Milk, Soy**

Net Weight

17.5 lbs

Case Weight

18.5 lbs

Case Pack

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 1831.5 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 02687 0	GTIN	00728852026879

Kosher

Triangle K and Orthodox Union

GFSI

SQF Level 2 Certified

Country of Origin

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