



2934 – 3.8oz Blueberry Cheese Filled Butter 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), Water, Butter, Yeast, Sugar, Dextrose, Salt, Nonfat Dry Milk, Dough Conditioner (Wheat Flour, Malted Barley Flour, Ascorbic Acid, Enzymes), Vital Wheat Gluten, Butter Flavor

Blueberry Filling: Water, Sugar, Blueberries, Modified Corn Starch, Contains 2% or Less of the Following: Apple, Natural Flavor, Lemon Juice, Citric Acid, Gellan Gum, Salt, Potassium Sorbate (Preservatives), Blue 1, Red 40

Cream Cheese Filling: Sugar, Water, Corn Syrup, Cream Cheese (Pasteurized Cultured Milk and Cream, Salt, Stabilizers [Xanthan Gum, Carob Bean, and/or Guar Gums]), Modified Corn Starch, Dextrose, Contains 2% or Less of the Following: Natural and Artificial Flavor, Salt, Gellan Gum, Glucono Delta Lactone, Lactic Acid, Titanium Dioxide, Potassium Sorbate and Sodium Benzoate (Preservative), Yellow 5 and Yellow 6

Allergens: **Wheat, Milk**

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 02934 5	GTIN	00728852029344

Kosher	GFSI	Country of Origin
Triangle K and Orthodox Union	SQF 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