



7528 – 3.75oz 100% Butter Curved Croissant

Ingredient Declaration

Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Iron, Ascorbic Acid, Thiamin Mononitrate, Riboflavin, Folic Acid. Ascorbic Acid added as a Dough Conditioner), Butter, Water, Yeast, Sugar, Nonfat Dry Milk, Honey, Salt, Dough Conditioner (Wheat Flour, Malted Barley Flour, Ascorbic Acid, Enzymes), Artificial Butter Flavor

Allergens: **Wheat, Milk**

Net Weight	Case Weight	Case Pack
14.06 lbs	15.06 lbs	60 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 1491.19 lbs	Ti/Hi	11 x 9
Case Cube	0.57 cu ft	Case Dimension	15.220" x 10.570" x 6.090"
UPC Code	0 28852 07528 1	GTIN	00728852075280
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°F/75-80% for 60-70 minutes
2. Bake at 375°F for 15 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