

# Large Curved Butter Croissant

Product code: 17911500



This delicately layered, all butter croissant is the highest quality croissant available. A large, 90 gram (un-baked), all-butter croissant produced in Belgium according to a traditional French recipe. Rich and buttery with a light, open texture for an authentic taste. Pre-proofed for operator convenience, simply thaw for 30 minutes and bake.

## Thaw & Bake

Place frozen pastries on a lined baking tray at least 2 inches apart. Return case to freezer. Do not let remaining product thaw in case. Thaw croissants for 30 minutes. Preheat oven to 360°F (convection oven) or 375°F (deck or rack oven). Bake croissants for 15-18 minutes or until golden brown. Remove pan from oven and cool for 15 minutes.

## Ingredients

Wheat Flour, Butter (Cream), Water, Yeast, Sugar, Salt, Eggs, Wheat Gluten, Dried Yeast, Ascorbic Acid, Enzymes.

<b>EAN</b>	054 13056 02420 6
<b>Weight pr. piece</b>	90 g
<b>Pieces pr. carton</b>	54
<b>Cartons pr. pallet</b>	90
<b>Shelf life:</b>	12 months
<b>Storage:</b>	Keep frozen.
<b>Country of origin:</b>	BE

## Nutritional information pr. 100 g.