



Pastry & Sweet treats/Croissants Plain

Medium Curved Croissant

Product code: 17901500



This delicately layered, all butter croissant is the highest quality croissant available. An 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, Eggs, Salt, Wheat Gluten, Ascorbic Acid, Enzymes.

EAN	054 13056 02421 3
Weight pr. piece	70 g
Pieces pr. carton	66
Cartons pr. pallet	90
Shelf life:	12 months
Storage:	Keep frozen
Country of origin:	BE

Nutritional information pr. 100 g.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Pastry/Croissant-Plain/medium-curved-croissant/>