




Item Number	6014CR
Item Code	SCB15
UPC Number	10874373001837
Product Type	Pre-Proofed. Bake from freezer to oven.

Freezer Life

TEMPERATURE SHELF LIFE



40°F / 4°C	12 Hours
32°F / 0°C	1 Day
20°F / -7°C	2 Weeks
10°F / -12°C	1 Week
5°F / -15°C	1 Month
0°F / -18°C	6 Months

Baked Shelf Life	3 Days
Piece Weight	1.5oz
Weight Variance	40g to 46g
Case Net Weight	7.4lbs
Case Gross Weight	8.5lbs
Case Quantity	80 pieces
Pallet Quantity	54 cases
Case Dimensions	13"x15.75"x6.75"
Case Image	
Pallet Configuration	6 layers 9 cases per layer
Pallet Dimensions	48" x 40" x 5" cm: 122 x 101 x 12
Sheet Revision	1/28/2016

INGREDIENTS

DOUGH: Made with **Unbleached Wheat Flour** (enriched with **malted barley flour**, niacin, iron, thiamin mononitrate, riboflavin, ascorbic acid, folic acid), **butter (cultured cream)**, water, sugar, yeast, **non fat dry milk**, salt, dough conditioner (**wheat flour, wheat vital gluten, malted wheat flour**, enzymes, ascorbic acid).

ALLERGENS

For allergens, see ingredients in **bold**.

This product is manufactured in a facility that produces other products that may contain Soy, Dairy, Wheat, Tree Nuts, and Eggs and may contain traces of all of the above.

BAKING INSTRUCTIONS

Do not proof pastry prior to baking. Bake directly from the freezer to the oven. Thawing or retarding pre-proofed product will adversely affect volume, texture, and taste.

Place frozen croissants on a lined baking pan. Do not use the paper in the box as it is not suitable for baking products. Lay out the croissants as desired spacing each about 1"/2.5cm apart. Bake croissants in a pre-heated oven. If your oven is equipped with steam injection, inject steam at the beginning of the baking cycle. Bake at the temperature as instructed by the table below.

Consume product within 8 hours. If not consumed, store at the recommended 'Baked Shelf Life' as stated in the left column of this sheet.

NUTRITIONAL PANEL	
Serving Size	42
Servings Per Container	100
Amount Per Serving	
Calories 128	Fat Calories 49
% Daily Value	
Total Fat 5g	
Saturated Fat 3g	15%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 142mg	6%
Total Carbohydrates 16g	5%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 3g	
Vitamin A	6%
Vitamin C	0%
Calcium	1%
Iron	5%

Convection / Rack Oven

Oven Steam (in seconds)	Temperature	Baking Time (in minutes)
8 to 10	350°F / 175°C	14 to 16

Deck Oven

Oven Steam (in seconds)	Temperature	Baking Time (in minutes)
8 to 10	350°F / 175°C	15 to 17