



Item Number	6015CR
Item Code	SCB25
UPC Number	10874373001844
Product Type	Pre-Proofed. Bake from freezer to oven.

**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.*

**Convection / Rack Oven**

Oven Steam (in seconds)	Temperature	Baking Time (in minutes)
12 to 14	350°F / 175°C	15 o 17

**Deck Oven**

Oven Steam (in seconds)	Temperature	Baking Time (in minutes)
12 to 14	350°F / 175°C	16 to 18

NUTRITIONAL PANEL	
Serving Size	72
Servings Per Container	60
Amount Per Serving	
<b>Calories</b> 220	<b>Fat Calories</b> 84
<b>% Daily Value</b>	
<b>Total Fat</b> 9g	
Saturated Fat 5g	25%
Trans Fat 0g	0%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 243mg	10%
<b>Total Carbohydrates</b> 28g	9%
Dietary Fiber 1g	4%
Sugars 4g	
<b>Protein</b> 5g	
Vitamin A	11%
Vitamin C	0%
Calcium	2%
Iron	9%

**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	2.5oz
Weight Variance	68g to 76g
Case Net Weight	9.3lbs
Case Gross Weight	10.4lbs
Case Quantity	60 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