

PRODUCT FACT SHEET



PLAIN CROISSANT DOUGH – SHAPED
PÂTE DE CROISSANT NATURE – FORMÉ

CODE: 12502

BAR CODE	CASE CODE	DIMENSIONS (L x W x H)	NET / GROSS WEIGHT	QTY	CUBE	TIE/TIER
CASE: 007-73889-12502-6	133	17.812" x 12.25" x 8.00" 45.30cm x 31.10cm x 20.30 cm	23.4 lb / 25.4 lb 10.6 kg / 11.5 kg	150	1.02	8 x 7
ITEM: N/A	N/A	N/A	2.5 oz 71 g	1	N/A	N/A

KOSHER STATUS: COR 441-DAIRY

FROZEN SHELF LIFE: 120 DAYS

INGREDIENTS US: ENRICHED WHEAT FLOUR (FLOUR, ENZYME, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, ASCORBIC ACID, FOLIC ACID), WATER, MARGARINE (PALM OIL, WATER, CANOLA OIL, SUGAR, CANOLA AND OR SOY LECITHIN, VINEGAR, NATURAL FLAVOR) ANNATTO, VITAMIN A PALMITATE, VITAMIN D3), YEAST, SUGAR, SALT, WHEY POWDER, WHEAT GLUTEN, NATURAL FLAVOR, ASCORBIC ACID, ENZYMES.

CONTAINS: WHEAT, MILK, SOY. MAY CONTAIN: EGG, TREE NUTS.

INGREDIENTS CDN: ENRICHED WHEAT FLOUR, WATER, PALM AND CANOLA MARGARINE (SOY), YEAST, SUGAR, SALT, WHEY POWDER, WHEAT GLUTEN, NATURAL FLAVOUR, ASCORBIC ACID, ENZYMES.

CONTAINS: WHEAT, MILK, SOY. MAY CONTAIN: EGG, TREE NUTS.

INGRÉDIENTS CDN: FARINE DE BLÉ ENRICHIE, EAU, MARGARINE DE PALME AT CANOLA (SOYA), LEVURE, SUCRE, SEL, POUDRE DE WHEY, GLUTEN DE BLÉ, SAVEUR NATURELLE, ACIDE ASCORBIQUE.

CONTIENT: BLÉ, LAIT, SOY. PEUT CONTENIR: OEUF, NOIX.

BAKING AND HANDLING GUIDELINES :

1. KEEP FROZEN UNTIL READY TO USE.
2. REMOVE DESIRED NUMBER OF CROISSANTS FROM THE SHIPPER. RESEAL AND RETURN PARTIAL BOX TO THE FREEZER IMMEDIATELY.
3. PLACE 12 CROISSANTS ON BAKING TRAY LINED WITH SILICONE PAPER. DEFROST COMPLETELY AT ROOM TEMPERATURE OR IN COOLER OVERNIGHT UNDER PLASTIC COVER.
4. BEND CROISSANTS UNTIL TIPS TOUCH IN "C" SHAPE
5. PROOF AT 90°F (32°C) AND 75% HUMIDITY FOR 40-60 MINUTES OR UNTIL DOUBLE IN SIZE.
6. BAKE IN PRE-HEATED RACK OVEN AT 375°F-400°F (176°-190°C) OR CONVECTION OVEN AT 300-325° (150°-160°C) FOR 16-18 MINUTES, OR UNTIL GOLDEN BROWN. AT THE BEGINNING GIVE STEAM 10 SECONDS.

CUISSON AU FOUR ET LES DIRECTIVES DE MANUTENTION :

1. GARDER CONGELÉ JUSQU'A SON UTILISATION.
2. RETIREZ LE NOMBRE DÉSIRÉ DE CROISSANTS DE L'EXPÉDITEUR. REFERMER ET REMETTEZ IMMÉDIATEMENT BOÎTE PARTIELLE DANS LE CONGÉLATEUR.
3. PLACER 12 CROISSANTS SUR UNE PLAQUE DE CUISSON RECOUVERTE DE PAPIER DE SILICONE. DÉCONGELER COMPLÈTEMENT À TEMPÉRATURE AMBIANTE OU DANS LA NUIT PLUS FROIDE SOUS LE COUVERCLE EN PLASTIQUE.
4. PLIER CROISSANTS JUSQU'À CE QUE LE TOUCHER DU BOUT EN FORME DE « C »
5. LA PREUVE À 90°F (32°C) ET 75 % D'HUMIDITÉ PENDANT 40-60 MINUTES OU JUSQU'À CE QUE DOUBLE EN TAILLE.
6. CUIRE DANS PRÉCHAUFFÉ LE FOUR À 375 °F-400°F (176°-190 ° C) OU FOUR À CONVECTION À 300-325 ° (150°-160 ° C) DE 16 À 18 MINUTES OU JUSQU'À COLORATION DORÉE. UTILISEZ 10 SECONDES DE VAPEUR AU DEBUT DU PROCESSUS DE CUISSON.

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Allergen/ s Sensitive Components	Present in Product	Present in Products Manufactured on same line	Present in same Manufacturing Facility	Canadian Market	US Market
Peanuts				Nutrition Facts Valeur nutritive Per (71 g) pour (71 g) <hr/> Calories 230 % Daily Value* % valeur quotidienne* <hr/> Fat / Lipides 11 g 15 % Saturated / saturés 5 g + Trans / trans 0.1 g 26 % <hr/> Carbohydrate / Glucides 27 g Fibre / Fibres 1 g 4 % Sugars / Sucres 3 g 3 % <hr/> Protein / Protéines 5 g Cholesterol / Cholestérol 0 mg <hr/> Sodium 220 mg 10 % Potassium 75 mg 2 % Calcium 10 mg 1 % Iron / Fer 1.5 mg 8 % <hr/> *5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	Nutrition Facts Serving size (71g) <hr/> Amount per serving Calories 230 % Daily Value* <hr/> Total Fat 11g 14% Saturated Fat 5g 25% Trans Fat 0g Cholesterol 0mg 0% Sodium 220mg 10% Total Carbohydrate 27g 10% Dietary Fiber 1g 4% Total Sugars 3g Includes 2g Added Sugars 4% <hr/> Protein 5g <hr/> Vitamin D 0mcg 0% Calcium 10mg 0% Iron 2mg 10% Potassium 64mg 2% <hr/> *The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.
Tree nuts		X	X		
Eggs/Egg Derivative		X	X		
Dairy/Dairy Derivative	X	X	X		
Soy/Soy Derivative	X	X	X		
FD & C Synthetic Colours (ie. Tartrazine)		X	X		
Cereal Gluten	X	X	X		
Sulfites (PPM)		X	X		
Shellfish/Fish					
Sesame/Poppy/Caraway Seeds			X		
Corn or Corn Derivative		X	X		
Preservative (Potassium Sorbate)		X	X		
Glutamate					
Aspartame/Phenylalanine					
Mustard seeds or Protein Derivative, Flavours containing any of above					