Ітем #GG-3343

NTE TOO WT Heritage Mini Butter Croissant 220/

Mini Croissants Pur Beurre



Pack and Case Specifications Pack Net Weight Packs per Case Units per Pack 12.1lb 1 220 Case Size (LxWxH) Case Gross Weight

15.7"x 11.75"x 9.25"

Case Cube 0.99ft3

14lb

Cases per Pallet 80 (10/8)

Ingredients

Dough 99% (flour, wheat, butter (24%), water, sugar, yeast, wheat gluten, salt, flour treatment agent (ascorbic acid), enzymes), glazing 1% (eggs).

Microbiological

E.Coli: ≤ 10 cfu/g. Enterobacteriaceae: ≤ 10,000 /g. Mold: ≤ 1,000 cfu/g. Staph Coagulase+: ≤ 100 cfu/g Salmonella: Absence in 25g. Bacillus cereus: < 100/g

Physical

Uni

Nutrition

It	weight:	25g	(0.88oz)	

Organoleptic

Nutrition Facts

Amount per serving	_			
Calories	9			
% Daily Value				
Total Fat 5g				
Saturated Fat 3g	1			
Trans Fat 0g				
Cholesterolmg				
Sodium 95mg				
Total Carbohydrate 10g				
Dietary Fiber 0g				
Total Sugars 2g				
Includesg Added Sugars	s -			
Protein 2g				
Vitamin Dmcg				
Calciummg				
Ironmg				
Potassiummg				
*The % Daily Value tells you how much a serving of food contributes to a daily diet. day is used for general nutrition advice.				
Calories per gram: Fat 9 • Carbohydrate 4 • Pr	otein 4			

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 9 months from the freezing date. Once thawed store in refrigerator for 24h.



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Allergens

CONTAINS WHEAT, MILK, EGG. MAY CONTAIN SOYBEANS

Directions

Oven

Place the mini croissants on a parchment paper-lined sheet pan and bake in convection oven for 14 to 18 min at 330-360°F (165-180°C).

Color: golden to golden brown. Flavor: typical of butter croissant. Texture: flaky.

Certificates and Claims

GMO free BRC, IFS.

Storage and Shelf Life