



Reliable Belgium Supply is committed to Taste! We create, source, and offer only Premium Artisan Natural products including our Special Belgium Pastry Line, Custom Made Belgium Chocolates, and fussed over Hand Roasted Coffees that are in a New Class for coffee's. We will also be bringing our customers new products regularly on the same level of quality, and taste. RBS is Reliably Delicious!

## Belgian Croissant 056UNBR1065



### Nutrition Facts

70 servings per container

Serving Size 1 (100g)

Amount Per Serving

**Calories 390**

% Daily Value\*

Total Fat 25g 32%

Saturated Fat 15mg 75%

Trans Fat 1mg

Cholesterol 65mg 22%

Sodium 360mg 16%

Total Carbohydrate 36g 13%

Dietary Fiber 1g 4%

Total Sugars 4g

Includes 3g Added Sugar 6%

Protein 5g

Vitamin D 0mcg 0%

Calcium 30mg 2%

Iron 0.6mg 4%

Potassium 80mg 2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Product Details and Benefits

Portion controlled raw dough. Not for Individual resale. Thaw and bake. ( See Thawing and Baking instructions below.) A premium all butter product. Light, flaky, airy. Perfect by itself as a morning pastry or wonderful for sandwich use. A great bread option with a salad or dinner entrée. Delightful to top with powder sugar, honey or syrup as a desert.

### Thawing and Baking Instructions

Remove pastries from freezer. Preheat Oven to 375 degrees. Arrange them on a baking sheet, 18 for full size sheet, 9 for half size. Allow pastries to thaw for 30-45 minutes. Place pastries in the oven, lower temperature to 350 degrees, and bake for 23-30 minutes. Pastries should be golden brown once finished. Brush pastries with Sugar Water Glaze after removing from the oven.

### Ingredients

Wheat Flour, Butter (Cream, Natural Flavor), Water, Sugar, Yeast, Powdered Milk, Salt, Frosting (Dextrose, Wheat Gluten, Wheat Flour, Datem (Emulsifier), Cellulose Gum (Thickener), Ascorbic Acid (Antioxidant), Enzymes), Wheat Malt (Malted Wheat Grain) and Inactive Yeast.

### Allergens

Milk and Wheat

### Storage / Shelf Life

**For best results:** Keep frozen at 0F (-18C) until day of use. **Shelf life:** Frozen at less than -10°F, 270 days from date of manufacture. **Thawed:** Less than 1 day. **After cooked:** Best if served and consumed within ( 3 ) days. **Note:** Unbaked, thawed dough will rise and soften due to active ingredients.



| Shipping Stats | Case Pack | Net Weight    | Gross Weight  | TI HI | Product #   | ITF-14         |
|----------------|-----------|---------------|---------------|-------|-------------|----------------|
|                | 70        | 9.26 lbs ave. | 10.36lbs ave. | 10 8  | 056UNBR1065 | 10810040380195 |

Manufactured Product Spec Sheet Distributed By



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