

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!

# Chocolate Croissant Creme 056UNBR1039

1 (100g)

390

33%

80%

18%

11%

13%

7%

24%

0%

2%

4%

2%

% Daily Value\*

Nutrition Facts

16mg

1mg 55mg

250mg

2g

13a

5a

0mcg

30mg

0.8mg

100mg

\*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

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

57 servings per container

Serving Size

Calories

Saturated Fat

**Dietary Fiber** 

**Total Sugars** 

Vitamin D

Potassium

nutrition advice.

Calcium

Iron

Total Carbohydrate 36g

Includes 12g Added Suga

Trans Fat

Cholesterol

Sodium

Protein

Total Fat





### **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. 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 minutes. Pastries should be golden brown once finished. Brush pastries with Sugar Water Glaze after removing from the oven.

#### Ingredients

Butter (Cream, Natural Flavor), Wheat Flour, Pastry Cream (Milk, Sugar, Modified Cornstarch, Powdered Milk, Gelatin, Vanilla Flavor, Food Color (Betacarotene, Sugar, Water, Sunflower Oil, Mono And Diglycerides (Stabilizer), Mixed Tocopherol And Ascorbic Palmitate (Preservative))), Chocolate (Sugar, Cocoa Mass, Cocoa Butter, Soy Lecithin (Emulsifier), Natural Vanilla Flavor), Water, Sugar, Inactive Yeast, Yeast, Powdered Milk, Salt, Frosting (Dextrose, Wheat Gluten, Wheat Flour, Datem (Emulsifier), Cellulose Gum (Thickener), Ascorbic Acid (Antioxidant), Enzymes), and Wheat Malt (Malted Wheat Grain).

## 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 manufature. **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
	50	9.48 lbs ave.	10.69 lbs ave.	10 8	056UNBR1039	10810040380393
Manufactured Product Spec Sheet Distributed By						
related						
		13	7401 Triton Schertz,	TX 78154		

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