

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 056UNBR1035

Nutrition Facts

23g

14mg

0.5mg

45mg

260mg

3a

12a

7α

0mcg

30mg

1.4mg

170mg

*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

1 (100g)

400

29%

70%

15%

11%

16%

11%

20%

0%

2%

8%

2%

% Daily Value*

55 servings per container

Serving Size

Calories

Saturated Fat

Dietary Fiber

Total Sugars

Vitamin D

Potassium

nutrition advice.

Calcium

Iron

Total Carbohydrate 45g

Includes 10g Added Sugar

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

Wheat Flour, Butter (Cream, Natural Flavor), Chocolate (Sugar, Cocoa Mass, Cocoa Butter, Soy Lecithin (Emulsifier), Natural Vanilla Flavor), Water, Wheat Malt (Malted Wheat Grain), Sugar, Yeast, Powdered Milk, Frosting (Dextrose, Wheat Gluten, Wheat Flour, Datem (Emulsifier), Cellulose Gum (Thickener), Ascorbic Acid (Antioxidant), Enzymes), Salt 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 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	GrossWeight	TI HI	Product #	ITF-14
	50	9.26 lbs ave.	10.32 lbs ave.	10 8	056UNBR1035	10810040380164
Manufactured Product Spec Sheet Distributed By						
			related			

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