

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 (Mini) 056UNBR1075





Nutrition Facts

72 servings per Serving Size	3 (100g)	
Amount Per Servin	420	
	%	Daily Value*
Total Fat	26g	33%
Saturated Fat	16mg	80%
Trans Fat	1mg	
Cholesterol	65mg	22%
Sodium	370mg	16%
Total Carbohydra	15%	
Dietary Fiber	1g	4%
Total Sugars	7g	
Includes g Add	14%	
Protein	7g	
Vitamin D	0mcg	0%
Calcium	30mg	2%
Iron	0.5mg	2%
Potassium	70mg	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. If using mini pastries, allow 30 minutes. Once pastries are in the oven, lower temperature to 350 degrees, and bake for 14 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 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
	240	14.77lbs ave.	15.92lbs ave.	10 8	056UNBR1075	10810040380201

Manufactured Product Spec Sheet Distributed By



17401 Triton Schertz, TX 78154

210-277-7930 | info@foodrelated.com | foodrelated.com