

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 XL 056UNBR1085

1 (109g)

420

32%

75%

22%

16%

13%

4%

6%

0%

2%

4%

2%

% Daily Value\*

**Nutrition Facts** 

25c

15mg

1mg

65mg

360mg

1g

4g

d Suga

5q

0mcg

30mg

0.6mg

80mg

\*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

nutrition advice.

50 servings per container Serving Size

Amount Per Serving

Calories

Saturated Fat

Total Carbohydrate 36g

Trans Fat

Cholesterol

**Dietary Fiber** 

**Total Sugars** 

Vitamin D

Potassium

Calcium

Iron

Includes 3g

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 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 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	9.92 lbs ave.	11.02 lbs ave.	10 8	056UNBR1085	110810040380645
Manufactured Product Spec Sheet Distributed By						
FCOD						
			related			

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