

Base Product Code	132113000
GTIN	10094562321137
Case UPC	9456232113
Distributor Name	No Distributor Selected
Distributor Product Code	
Unit Weight	
Units per Case	96
Case Dimensions	Case Dimensions (in): 19.68 (L) X 12.63 (W) X 6.92 (H)
Gross Case Weight	24.70 LB
Net Case Weight	22.50 LB
Pallet Information	Layer: 7, High: 8, Pal Qty: 56

Product Description

Pillsbury(TM) 3.75 oz pinched croissants have buttery notes with a flaky texture in a thaw, proof and bake format.

Benefits

Pillsbury(TM) unbaked croissants offer flavor, convenience and versatility across dayparts. Multiple layers of tender dough deliver a flaky crust and sweet, dairy flavor. The bulk quantity of 96 units, along with the thaw, proof and bake format, make these pinched croissants a great addition to any operation.

Storage Instructions

Croissant Dough is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw dough; wash hands and surfaces after handling



Styled



Styled



Prepared



Case



Open Case



Raw

Nutrition Facts			
Serving Size		1 Croissant (106g)	(100g)
		As Packaged	As Packaged
Calories		350kcal	331kcal
		%DV*	
Total Fat	17g	22%	16g
Saturated Fat	10g	51%	10g
Trans Fat	1g		1g
Cholesterol	45mg	14%	40mg
Sodium	400mg	17%	376mg
Total Carbohydrate	41g	15%	39g
Dietary Fiber	2g	7%	2g
Total Sugars	5g		4g
Incl. Added Sugars	4g	8%	4g
Protein	8g		7g
Vitamin D	**	**	0µg
Calcium	**	**	18mg
Iron	2mg	15%	2mg
Potassium	110mg	2%	100mg
*Percent Daily Value (DV) are based on a 2,000 calorie diet			
**Not a significant nutrient source			

Preparation

BAKE : BAKE DIRECTIONS: PLACE PRODUCT ON PARCHMENT LINED PAN. SPACE TO ALLOW FOR EXPANSION DURING PROOFING WITHOUT TOUCHING EACH OTHER. THAW AT ROOM TEMPERATURE FOR APPROX. 30-45 MINUTES, OR IN A COOLER (COVERED) OVERNIGHT.

PROOFING: PLACE ON OPEN RACK AT ROOM TEMPERATURE (DO NOT EXCEED 85°F) UNTIL CROISSANTS REACH 1 1/2 TO 2 TIMES THEIR ORIGINAL SIZE. APPROXIMATELY 2-3 HOURS.

--DO NOT USE PROOF BOX--

SPRAY OR LIGHTLY BRUSH TOP OF CROISSANT WITH EGG WASH (1 PART EGG 1 PART WATER).

BAKE TEMPERATURE (°F) - CONVENTIONAL: 375, RACK: 350, CONVECTION: 330

BAKE TIME (MINUTES) - CONVENTIONAL: 20-25, RACK: 19-22, CONVECTION: 15-19

BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. ADJUST BAKING TIME, IF NECESSARY, TO COMPENSATE FOR YOUR OVENS' UNIQUE CHARACTERISTICS. REMOVE FROM OVEN WHEN GOLDEN BROWN. CROISSANTS WILL COLLAPSE IF NOT THOROUGHLY BAKED.

Ingredients & Claims

ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER, YEAST, SUGAR, SALT, HIGH FRUCTOSE CORN SYRUP, WHEY, EGG WHITE, ASCORBIC ACID, ENZYMES.

CONTAINS WHEAT, MILK, AND EGG INGREDIENTS.

Kosher Dairy