



CROISSANT DOUGH BLOCK

All butter croissant dough. Very crusty, with little sugar. Lots of butter layers.

LARGE

ITEM:	CRDB-2
GTIN14	00878530000254



No Transfat

Quantity per box:	2 pieces		
Weight per piece:	340.00 oz	9638.84 g	
Net Weight box:	42.50 Lbs	19.28 Kg	
Box Length	26	in	66.0 cm
Box Width	17	in	43.2 cm
Box Height	3	in	7.6 cm

INGREDIENT LIST

Enriched Flour (Unbleached Wheat Flour, Malted Barley flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Unsalted Butter (Cream, Natural Flavorings), Water, Milk (Milk, Vitamin C, Vitamin D3), Sugar, Yeast, Dough Conditioner (Enriched wheat flour, guar gum, deactivated yeast, xanthan gum, DATEM, enzymes, ascorbic acid), salt, Gluten (Wheat), Whole Egg (Whole Eggs, Citric Acid)

ALLERGENS

CONTAINS

WHEAT, EGG, MILK

PRODUCED IN A PLANT
THAT PROCESSES

TREE NUT

Nutrition Facts

193 servings per container

Serving size 100g (100g)

Amount per serving
Calories 360

% Daily Value*

Total Fat 21g 27%

Saturated Fat 12g 60%

Trans Fat 0g

Cholesterol 65mg 22%

Sodium 300mg 13%

Total Carbohydrate 38g 14%

Dietary Fiber 1g 4%

Total Sugars 7g

Includes 5g of Added Sugars 10%

Protein 6g

Vitamin D 7mcg 35%

Calcium 35mg 2%

Iron 2mg 10%

Potassium 11mg 0%

*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.

INSTRUCTIONS

For optimum results, defrost the dough in the refrigerator (keep the dough wrapped in a plastic while defrosting). Once defrosted, do not unfold the bulk as it already contains 12 layers which is optimum for any croissant based product.

Gradually sheet down the dough to the desired thickness with a rolling pin or a dough-sheeter.

At that point, cut and shape the dough as you wish to create your pastries.

> If you are baking the dough the next morning, refrigerate immediately after shaping

> If you are freezing for future use, freeze immediately after shaping

The product needs to be proofed (temperature: 80F humidity:65-75% for the best results)

It is crucial that the product does not stay in the refrigerator more than a day either before it is shaped or after. The time in the refrigerator decreases the yeast activity so the item will not rise properly if refrigerated too long.

Bake the product - Notice that it must be baked thoroughly to 165F minimum for food safety.

HANDLING INFORMATION

Storage: Keep Frozen, below 0F Shelf life: 120 Days (Frozen)

Cook thoroughly to 165°F before consumption

CODE AND DATES

On each label:

Production date: MM/DD/YY

Lot Number: XXXXX (5 digits)

On the box:

Production date: MM/DD/YY

Box Number: XXXX (4 digits)

Case UPC 00878530000254

Expiration date: MM/DD/YYYY

Production hour: HH:MM

LECOQ CUISINE

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Instructions may be subject to change without notice

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