	CROISSANT D	OUGH BLOCK		ITEM:	CRDB-2
LECOQCUISINE All butt	ter croissant dough. Very crusty, butter layers.	, with little sugar. Lots of	LARGE	GTIN14	00878530000254
	No Transfat	Quantity per box: Weight per piece: Net Weight box:	2 340.00 42.50		9638.84 g 19.28 Kg
	No Trac	Box Length	26	in	66.0 cm
		Box Width	17	in	43.2 cm
		Box Height	3	in	7.6 cm
	ING	REDIENT LIST			
	lalted Barley flour, Niacin, Iron, Thiamin Mono (Enriched wheat flour, guar gum, deactivated				
	ŀ	ALLERGENS			
CONTAINS	WHEAT, EGG, MILK	PRODUCED IN A PLANT THAT PROCESSES		TREE	NUT
		IN	ISTRUCTIO	NS	
Nutrition <b>F</b>	acts For optimum	results, defrost the dough in the			
193 servings per container		plastic while defrosting). Once de	efrosted, do no	t unfold the bull	k
<b>•</b> •	as it already co	ontains 12 layers which is optime	im for any croi	ssant based pro	duct.
Serving size 10					
-		ally sheet down the dough to the			g pin or a dough-sheeter.
Amount per serving	Gradua At that point	cut and shape the dough as you	wish to create	your pastries.	
Amount per serving	At that point,	cut and shape the dough as you t f you are baking the dough the ne	wish to create ext morning, re	your pastries. efrigerate imme	diately after shaping
Amount per serving	360 Gradua At that point, > It	cut and shape the dough as you	wish to create ext morning, re ure use, freeze	your pastries. efrigerate immer e immediately at	diately after shaping fter shaping
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