

# **READY TO BAKE CROISSANT LARGE**

all-butter croissant

**LARGE** 

ITEM: RCRL-64
GTIN14 00878530001442



| Quantity per box: |    | 64 pieces |         |
|-------------------|----|-----------|---------|
| Weight per piece: | 3  | .00 oz    | 85.05 g |
| Net Weight box:   | 12 | .00 Lbs   | 5.44 Kg |
| Box Length        | 20 | in        | 50.8 cm |
| Box Width         | 12 | in        | 30.5 cm |
| Box Height        | 8  | in        | 20.3 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, Whole Egg (Whole Eggs, Citric Acid), Dough conditioner (Vital wheat gluten, Xanthan gum, deactivated yeast, Ascorbic Acid, enzymes), salt, Deactivated Yeast

| ALLERGENS |                  |                                    |          |  |  |
|-----------|------------------|------------------------------------|----------|--|--|
| CONTAINS  | WHEAT, MILK, EGG | PRODUCED IN A PLANT THAT PROCESSES | TREE NUT |  |  |

# **Nutrition Facts**

64 servings per container

Serving size

3 ounces (85.05g)

| Amou | nt pe | er se | rving |
|------|-------|-------|-------|
| Cal  | or    | ies   | •     |

Calcium 20mg

Potassium 70mg

Iron 3mg

**3UU** 

0%

15%

0%

|                      | % Daily Value*   |
|----------------------|------------------|
| Total Fat 17g        | 22%              |
| Saturated Fat 11g    | 55%              |
| Trans Fat 0.5g       |                  |
| Cholesterol 50mg     | 17%              |
| Sodium 250mg         | 11%              |
| Total Carbohydrate   | 33g <b>12%</b>   |
| Dietary Fiber <1g    | 4%               |
| Total Sugars 5g      |                  |
| Includes 4g of Added | Sugars <b>8%</b> |
| Protein 4g           |                  |
|                      |                  |
| Vitamin D 0mcg       | 0%               |

# **BAKING INSTRUCTIONS**

All the approximate baking times are based on a Rotary Rack Oven, for which the temperature should be adjusted to match our suggested baking time.

Temperature: 370 °F Time: 15.00 min

> Before baking, make sure the product is not frozen hard to permit the heat to travel evenly throughout the product.

> Bake the product to a golden brown.

#### Adjustments:

Once the product is baked and completely cooled, if the center of the product is not fully baked but the outside is the perfect golden brown, you'll need to lower your oven temperature.

If the product is overly dry, it is baking too slowly. You'll need to raise your oven temperature.

# HANDLING INFORMATION

Storage: Keep Frozen, below 0F Shelf life: 150 Days (Frozen)

Cook thoroughly to 165°F before consumption

# **CODE AND DATES**

On each label:

Production date: MM/DD/YY Case UPC 00878530001442
Lot Number: XXXXX (5 digits) Expiration date: MM/DD/YYYY

On the box:

Production date: MM/DD/YY Production hour: HH:MM

Box Number: XXXX (4 digits)

# **LECOQ CUISINE**

35 Union Avenue, Bridgeport, CT 06607 Phone: (203) 334-1010 / Fax: (203) 334-1800

www.lecoqcuisine.com

Intructions may be subject to change without notice

12/13/2019

<sup>\*</sup>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.