



Ready-to-bake PRE-PROVED

50 | 25 **BUTTER CROISSANT** - MINI STRAIGHT

Pâtisserie L'Amour crafts butter croissants from a pastry dough laminated 32 times for a golden, flaky crust with melt-in-your-mouth softness. Café's, caterers, small bakeries and many other food service customers love the convenience of freezer-to-oven baking.

Generally higher in butter content, around 25%, these have a luxurious mouth feel and a warm butteriness that is pure heaven when fresh from the oven.

PRODUCT PARAMETERS

Dimensions:	Straight
Format:	23g - 27g
Per Carton:	120 units, 3.4kgs (approx)
Packaging:	Croissants are enclosed in polyethylene liner, then placed in a cardboard carton. All packaging is of food grade standard. Carton Dimensions (external) = 337 x 247 x 154mm

NUTRITIONAL INFORMATION (per 100g)

Energy	1520kJ (363Cal)
Protein	6.3g
Fat, total	21.7g
- saturated	14.2g
Carbohydrate, total	35.3g
- sugars	2.6g
Sodium	365mg

INGREDIENTS

Wheat Flour, Butter (25%) [cream], Water, Egg, Sugar, Yeast, Improver [wheat gluten, wheat starch, barley malt flour, dextrose, enzymes, flour improver (300)], Salt, Milk Solids, Gluten

Allergens: Contains Gluten containing cereals (wheat & barley), Milk or Milk products, Egg. May contain traces of Tree Nuts and Soybean or Soybean products.

GM Status: Non-GMO

Halal: Certified

Kosher: Not suitable

Accreditation: RMP; FSSC 22000; HACCP; CFCEP

STORAGE & HANDLING

KEEP FROZEN: Store at or below -18°C. Once thawed keep refrigerated. Shelf life 10 months.

