



CROISSANT DOUGH

50500 CROISSANT & DANISH PASTRY BLOCK

Croissant & Danish Blocks are a butter yeasted pastry produced in blocks using natural ingredients by QFS New Zealand. They are perfect for sweet or savoury croissant & danish products. This pastry has a light, flaky texture when proved and baked, with well-defined internal layering

PRODUCT PARAMETERS

Dimensions:	340 x 415 x 16mm (approximately)
Format:	2.5kg
Per Carton:	6 blocks
Packaging:	Each block is wrapped in polypropylene film. All packaging is of food grade standard. Carton Dimensions (external) = 428 x 353 x 115mm

NUTRITIONAL INFORMATION (per 100g)

Energy	1490kJ (356Cal)
Protein	6.9g
Fat, total	20.7g
- saturated	13.5g
Carbohydrate, total	34.8g
- sugars	3.8g
Sodium	313mg

INGREDIENTS

Wheat Flour; Water; Butter [cream]; Sugar; Gluten; Yeast; Whole Milk Powder; Salt; Improver ((emulsifier (472e), soy flour; flour treatment agent (516, 300, 920), wheat flour; dextrose, wheat malt flour; enzymes (amylase, derived from *Aspergillus oryzae*))

Allergens: Milk or Milk products, Wheat or Wheat products and Soy products. May contain traces of Egg and Nuts.

GM Status: Non-GMO

Halal: Suitable, not certified

Kosher: Not suitable

Accreditation: RMP; FCP; HACCP; FSSC 22000

STORAGE & HANDLING

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

