



# PÂTISSERIE L'AMOUR® MADE IN NEW ZEALAND

## CROISSANT DOUGH

### 0090 | CROISSANT PASTRY BLOCK

Pâtisserie L'Amour crafts butter croissant pastry dough laminated 32 times for a golden, flaky crust with melt-in-your-mouth softness. For 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 are have a luxurious mouth feel and a warm butteriness that is pure heaven when fresh from the oven.

#### PRODUCT PARAMETERS

<b>Dimensions:</b>	340 x 415 x 16mm (approximately)
<b>Format:</b>	2.5kg
<b>Per Carton:</b>	6 blocks
<b>Packaging:</b>	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)

<b>Energy</b>	1548kJ (370Cal)
<b>Protein</b>	8.2g
<b>Fat, total</b>	20.4g
- saturated	11.3g
<b>Carbohydrate, total</b>	40.3g
- sugars	3.9g
<b>Sodium</b>	385mg

#### INGREDIENTS

Wheat Flour; Water; Butter [cream], Gluten, Sugar; Yeast, Skim Milk Powder, Salt, Emulsifier (472e), Soya Flour; Flour Treatment Agents (300, 516, 920), Enzymes

**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.

