



CROISSANT DOUGH

00902 CROISSANT PASTRY SHEET

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

Dimensions:	300 x 400 x 3mm (approximately)
Format:	375g
Per Carton:	6 sheets per pack, 4 packs per carton
Packaging:	Sheets are separated with polyethylene interleave. Each pack of 6 sheets is wrapped in polypropylene film. All packaging is of food grade standard. Carton Dimensions (external) = 415 x 310 x 95mm

NUTRITIONAL INFORMATION (per 100g)

Energy	1548kJ (370Cal)
Protein	8.2g
Fat, total	20.4g
- saturated	11.3g
Carbohydrate, total	40.3g
- sugars	3.9g
Sodium	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.

