



## Ready-to-bake PRE-PROVED

# 50 | 01 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

<b>Dimensions:</b>	Straight
<b>Format:</b>	24g - 28g
<b>Per Carton:</b>	220 units
<b>Packaging:</b>	Croissants are enclosed in polyethylene liner. All packaging is of food grade standard. Carton Dimensions (external) = 455 x 235 x 185 mm

### NUTRITIONAL INFORMATION (per 100g)

<b>Energy</b>	1513kJ (362Cal)
<b>Protein</b>	6.1g
<b>Fat, total</b>	21.6g
- saturated	14.4g
<b>Carbohydrate, total</b>	35.0g
- sugars	2.5g
<b>Sodium</b>	361mg

### INGREDIENTS

Wheat Flour, Butter (25%) [cream], Water, Yeast, Egg, Sugar, Salt, Milk Solids, Wheat Starch, Wheat Gluten, Dextrose, Wheat Malt Flour, Flour Improver (300), 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.. Once thawed keep refrigerated.  
Shelf life 10 months.

