



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
Packaging:	Croissants are enclosed in polyethylene liner. All packaging is of food grade standard. Carton Dimensions (external) = 337 x 247 x 154mm

NUTRITIONAL INFORMATION (per 100g)

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

INGREDIENTS

Wheat Flour, Butter (25%) [cream], Water, Yeast, Egg, Sugar, Improver [Wheat Starch, Wheat Gluten, Dextrose, Wheat Malt Flour, Flour Treatment Agent (300) Enzymes (wheat)] Salt, Milk powder, Gluten

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

GM Status: Non-GMO

Halal: 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.

