

Schulstad

10522 - Mini Butter Croissant



This delicately layered, all butter croissant is the highest quality croissant available. An all-butter croissant produced in Belgium according to a traditional French recipe.



* Benefits

This delicately layered, all butter croissant is the highest quality croissant available. A mini, 30 gram, all-butter croissant produced in Belgium according to a traditional French recipe. Rich and buttery with a light, open texture for an authentic taste. Pre-proofed for operator convenience, simply thaw for 30 minutes and bake. Great for Breakfast Pastry & Catering Trays
Bake croissants for 15 minutes or until golden brown. Remove pan from oven and cool for 15 minutes

Ingredients	A Allergens
Wheat Flour, Butter (Cream), Water, Sugar, Yeast, Eggs, Salt, Wheat Gluten, Ascorbic Acid, Enzymes	Contains: O eggs M milk wheat Free From: Grustaceans fish peanuts soy tree nuts

Nutrition Facts

Servings per Container 200 Serving size

Amount	per serving
Cald	ripe

90

Calories	90
% D	aily Value*
Total Fat 4.5g	6%
Saturated Fat 2.5g	13%
Trans Fat	
Cholesterol 10mg	3%
Sodium 90mg	4%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugar	2%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.2mg	1%
Potassium 10mg	0%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

See label for suggestions

Serving Suggestions

Breakfast Pastry & Catering Trays

Prep & Cooking Suggestions

Place frozen pastries on a lined baking tray at least 2 inches apart. Return case to freezer. Do not let remaining product thaw in case. Thaw croissants for 30 minutes. Preheat oven to 360F (convection oven) or 375F (deck or rack oven). Bake croissants for 15 minutes or until golden brown. Remove pan from oven and cool for 15 minutes

Product Specifications

Brand	Manufacturer	Product Category
Schulstad	LANTMANNEN UNIBAKE	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	18901501	10522			200/1.0 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14.5lb	12.5lb	Belgium	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.7in	11.8in	9.8in	1.05ft3	10x9	120days	-2°F / -5°F





Schulstad

10522 - Mini Butter Croissant



This delicately layered, all butter croissant is the highest quality croissant available. An all-butter croissant produced in Belgium according to a traditional French recipe.

Nutrition Analysis - By Measure

Calories	90	Total Fat	4.5g	Sodium	90mg
Protein	1	Trans Fats		Calcium	0mg
Total Carbohydrates	11g	Saturated Fat	2.5g	Iron	0.2mg
Sugars	1g	Added Sugars	1g	Potassium	10mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images		

