



C'Est Gourmet

600115 - Butter & Margarine Blend Croissant

Croissant dough is a frozen, raw product that provides customers with flexibility to sheet, cut, roll, proof & bake their own croissants as desired. (2) 15lb., Bulk Croissant Dough Slabs are contained in one package for a net product weight per package of 30lbs and a gross package weight of 31.7lbs.



Nutrition Facts

Servings per Container 141  
Serving size 2.00Z (2oz)

Amount per serving  
Calories 200

% Daily Value*	
Total Fat 10g	15%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 25mg	8%
Sodium 200mg	9%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 0g Added Sugar	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 6mg	33%
Potassium 0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

\* Benefits

At Cest Gourmet, we strive to make exceptional pastries that our customers can bake fresh, easily and consistently every day. We select the finest ingredients, such as European butter, high protein flours, organic fruit, and artisan cheeses. Our traditional methods of laminating and resting dough develop flavorful pastries with crispy, flaky texture and a memorable eating experience. Today, Cest Gourmet products are available in natural and specialty markets, local cafs, bakeries, and fine hotels. Our bakers and chefs continue to innovate and inspire so our customers can rely on us for an authentic, gourmet experience.

Ingredients

Enriched, Unbleached, Unbromated Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Butter (Pasteurized Cream, Lactic Acid, Starter Distillate), Sugar, Nonfat Milk Powder, Yeast, Salt, Dough Conditioner (Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Ascorbic Acid, Enzymes), Egg, Ascorbic Acid, Citric Acid.

⚠ Allergens

- Contains:**
- eggs milk soy wheat
- Free From:**
- crustaceans fish peanuts tree nuts

Handling Suggestions

Keep Frozen. Bake before consumption.

Serving Suggestions

Frozen raw croissant dough sheets with a butter and margarine blend. Used to make your own customized croissants.

Prep & Cooking Suggestions

Thaw dough in cooler until internal temperature reaches 35F, overnight or up to 12 hours. Sheet, cut, roll, proof and bake croissants as desired.

✍ Product Specifications

Brand		Manufacturer			Product Category	
C'Est Gourmet		Cest Gourmet/Boston Gourmet Chefs				
UPC	MFG #	SPC #	GTIN		Pack	Pack Desc.
	60-0115	600115	00752830318380			2/15 LB
Gross Weight		Net Weight	Country of Origin		Kosher	Child Nutrition
31.7lb		30lb	United States		Yes	
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18in	15.25in	4.5in	0.71ft3	6x10	135days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories	200	Total Fat	10g	Sodium	200mg
Protein	4	Trans Fats		Calcium	0mg
Total Carbohydrates...	23g	Saturated Fat	6g	Iron	6mg
Sugars	3g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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	

Additional Images

