

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.



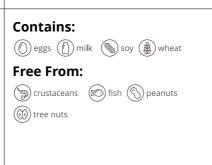
✤ Benefits

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



Nutrition Facts

Servings per Container Serving size 2.00	141 OZ (2oz)
Amount per serving Calories	200
% Da	aily Value*
Total Fat 10g	15%
Saturated Fat 6g	30%
<i>Trans</i> 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 muc a serving of food contributes to a daily diet. a day is used for general nutrition advice.	

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			Ma	Manufacturer			Pı	Product Category	
C'Est Gourmet Cest Gourmet/Boston Gourmet Chefs									
UPC	MFG #	¥ SF	PC #	GTIN			Pack Pack Desc.		
	60-011	5 600	0115	00752830318380		30		2/15 LB	
Gross Weight Ne		Net Weig	ht Co	nt Country of Origin K		Ko	osher Child Nutrition		
31.7lb		30lb		United States		Y	′es		
Shipping Information									
Length	Width	Height	Volum	e TixHi	Shelf L	ife	e Storage Temp From/To		
18in	15.25in	4.5in	0.71ft	3 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	Og	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



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