



## 4099 – All Butter Croissant Sheet

### Ingredient Declaration

Enriched Wheat Flour ([Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Malted Barley Flour, Ascorbic Acid as a Dough Conditioner), Water, Butter (Pasteurized Cream [Milk], Natural Flavorings), Yeast, Sugar, Nonfat Dry Milk, Dough Conditioner (Wheat Gluten, Wheat Flour, Xanthan Gum, Contains 2% or less of the following: Ascorbic Acid, Soybean oil, Enzymes), Salt, Natural Butter Flavor.

Allergens: **Wheat, Milk**

Net Weight	Case Weight	Case Pack	Shelf Life
25 lbs	26 lbs	6 pcs	4 Months from Manufacturer's Date

### Packaging and Storage Standards

Storage and Transportation	Raw Frozen 0 °F to -10°F	Lot Code Explanation	Item Code & Name and Pull Date (Expiration Date)
Palletize	100 Cases at 2600 lbs	Ti/Hi	5 x 20
Case Cube	0.62 cuft	Case Dimension	23.690" x 15.990" x 2.830"
UPC Code	0 28852 04099 9	GTIN	00728852040998

Kosher	GFSI	Country of Origin
Orthodox Union	SQF Certified	U.S. A

### Handling & Baking Instructions

#### Handling Instructions:

1. Keep in freezer (below 0°F) until ready to use
2. Thaw at room temperature approximately 1 hour or overnight in refrigerator

#### Baking Instructions:

1. Make up as desired
2. Proof at 95°F/80% for 60-70 minutes
3. Egg wash and top as desired
4. Bake at 365°F for 20 minutes. (350°F for convection oven)

\* **Caution:** Must bake before consumption, do not eat raw dough.

Proofing with too high of a proof temperature will cause the butter to melt out, yielding inferior products.

### Safety and Quality Protocols

Metal Detector Check for Foreign Material: Start Up, Every One Hour, Shut Down  
 Bake and Weight Checks for Quality and Volume: Every 30 minutes by Pieces