



BANNETON
BAKERY INC.

All Natural All Butter Strawberry Cream Cheese Croissant 3.5 oz

SPECIFICATION SHEET

ITEM: 211
UPC: 8 99169 00211 2
COUNTRY OF ORIGIN: USA



DESCRIPTION:

A flaky strawberry cream cheese filled croissant – the perfect breakfast pastry.

PACKAGING: A1
U/M: Case
Case Pack: 72 Pieces
Net Case Weight (lbs): 15.75
Gross Case Weight (lbs): 16.22
Case Size: 16.75" x 12.5" x 8.0"
Case Cube: 0.97
Tie Tier: 8 x 9
Pallet: 72
Shelf Life: 180 days (frozen) from day of production
Baked Shelf Life: 1 day or 3-4 days packaged
Storage: Store at 0°F or below

INGREDIENTS:

Unbleached Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Butter, Water, Fresh Milk, Sugar, Eggs, Yeast, Salt, Wheat Gluten, Ascorbic Acid, Enzymes.

FILLING:

Strawberry Filling: Water, Strawberries, Corn Syrup, Sugar, Apples, Pectin, Citric Acid, Sodium Citrate.

Cheese Filling: Farmer's Cheese (Cultured Skim Milk, Milk Proteins, Rennet), Sugar, Eggs, Butter, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Vanilla and Lemon Flavor.

ALLERGENS:

CONTAINS: Wheat, Milk, and Eggs

May also contain trace amounts of Almond, Pecan, Soy, and Sesame Seeds.



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3.5 oz

Nutrition Facts	
1 serving per container	
Serving size	3 1/2 oz (99g)
Amount per serving	
Calories	310
% Daily Value *	
Total Fat 16g	21%
Saturated Fat 11g	54%
<i>Trans Fat 0g</i>	
Cholesterol 50mg	16%
Sodium 310mg	14%
Total Carbohydrate 34g	12%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 1.1mcg	6%
Calcium 20mg	2%
Iron 1.3mg	8%
Potassium 50mg	2%
* 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.	
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

BAKING INSTRUCTIONS:

- 1) Store in freezer at 0°F or less
- 2) Spread pieces on parchment paper
- 3) **DO NOT PROOF**
- 4) Bake at 350°F until **DARK** golden brown, typically 16-18 minutes
- 5) Adjust baking times to account for your specific oven
- 6) Allow product to cool completely