



BANNETON
BAKERY INC.

All Natural All Raspberry Cheese Cruffin 4 oz

SPECIFICATION SHEET

ITEM: 226
UPC: 8 9916900226 6
COUNTRY OF ORIGIN: USA



DESCRIPTION: A raspberry cheese dessert pastry

PACKAGING: A1
U/M: Case
Case Pack: 48 Pieces
Net Case Weight (lbs): 12.00
Gross Case Weight (lbs): 12.36
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

FILLINGS:

Raspberry Filling Ingredients:

Water, Sugar, Corn Syrup, Evaporated Apples Syrup, Raspberries, Pectin, Apple Fiber, Citric Acid, Sodium Citrate, Sodium Benzoate, Natural Flavors.

Cheese Filling Ingredients:

Farmer's Cheese (Cultured Skim Milk, Milk Protein, Rennet), Sugar, Egg, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Natural Vanilla Flavor.

ALLERGENS:

CONTAINS: Wheat, Milk, and Eggs

May contain trace amounts of Almond, Pecan, Soy and Sesame Seed



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Nutrition Facts	
1 serving per container	
Serving size	4 oz (113g)
Amount per serving	
Calories	360
% Daily Value *	
Total Fat 19g	24%
Saturated Fat 12g	62%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 360mg	15%
Total Carbohydrate 38g	14%
Dietary Fiber 1g	4%
Total Sugars 10g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 1mcg	4%
Calcium 30mg	2%
Iron 1.9mg	10%
Potassium 50mg	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.	
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) **Thaw 60 minutes in cup prior to baking**
 - 5) Bake in cup at 350°F until **DARK** golden brown, typically 22-26 minutes
 - 6) Adjust baking times to account for your specific oven
- Allow product to cool completely