



**BANNETON**  
BAKERY INC.

# All Natural All Butter Mini Pain Au Chocolate Croissant 1.25 oz

## SPECIFICATION SHEET

**ITEM:** 245  
**UPC:** 8 99169 00245 7  
**COUNTRY OF ORIGIN:** USA



### DESCRIPTION:

A mini classic, flaky chocolate filled croissant – the perfect dessert pastry.

**PACKAGING:** A1  
**U/M:** Case  
**Case Pack:** 200 Pieces  
**Net Case Weight (lbs):** 17.13  
**Gross Case Weight (lbs):** 17.64  
**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, Ascorbic Acid, Enzymes.

**Chocolate Filling:** Sugar, Unsweetened Chocolate, Dextrose, Cocoa Butter, Unsweetened Chocolate Processed With Alkali, Soy Lecithin, Natural Vanilla Flavor.

### ALLERGENS:

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



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## Nutrition Facts

2 servings per container

Serving size 1 1/4 oz (35g)

Amount per serving

**Calories 130**

% Daily Value \*

**Total Fat** 9g 11%

Saturated Fat 4.5g 23%

Trans Fat 0g

**Cholesterol** 5mg 1%

**Sodium** 65mg 3%

**Total Carbohydrate** 13g 5%

Dietary Fiber 1g 3%

Total Sugars 5g

Includes 0g Added Sugars 0%

**Protein** 2g

Vitamin D 4.6mcg 25%

Calcium 10mg 0%

Iron 0.5mg 2%

Potassium 30mg 0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories per 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
- 5) Adjust baking times to account for your specific oven
- 6) Allow product to cool completely