



RTB STRAIGHT VEGAN CROISSANT

CA

CODE : 52779

GTIN : 10057483527798

TEMPORARY SPECIFICATIONS
REVISION 01 (05-10-2020)

WEIGHT : 78 g / 2.8 oz

BAKING : READY TO BAKE

UNIT/CASE : 80

INGREDIENTS LIST

Ingredients: Unbleached enriched flour, Water, Margarine of canola, palm and modified palm oil (Soy), Yeast, Sugars (sugar, dextrose, corn maltodextrin), Salt, Malted wheat flour, Malted barley extract, Wheat gluten, Vegetable proteins (pea, potato, favabean), Vegetable oil (sunflower, canola), Corn starch, Natural flavour, Ascorbic acid, Food enzymes (xylanase, amylase).

DELIVERED PRODUCT



BAKED PRODUCT



ALLERGENS

Contains: Wheat, Barley, Soy. May contain: Milk, Eggs.



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	5	5.2	5.4	1.6	1.75	1.9	2.6	2.75	2.9	2.8 oz	2.4 oz
CM	12.7	13.21	13.72	4.06	4.45	4.83	6.6	6.99	7.37	78 g	68 g

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life cooked product : 2 day(s)

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :270 day(s)

Recommended shelf conditions cooked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :

Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :

Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

Nutrition Facts

Valeur nutritive
Per 1 unit (68 g)
pour 1 unité (68 g)

	% Daily Value*
	% valeur quotidienne*
Calories 260	
Fat / Lipides 13 g	17 %
Saturated / saturés 5 g	25 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 30 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 5 g	5 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 0 mg	
Sodium 330 mg	14 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 1.5 mg	8 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	25-35 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	16-20 MIN
	TEMPERATURE	180°C (356°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL