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We partner with manufacturers worldwide to bring unique products to the market."

# CROISSANTS AND PASTRIES

## BAKE-UP

	ITEM #	DESCRIPTION	COOKING TIME	COOKING TEMP
	58143	Mini Croissant 200/0.88oz	15-18'	350 °F
	58144	Mini Chocolate Croissant 180/1.06oz	15-18'	350 °F
	58149	Butter Croissant 130/1.41oz	15-18'	350 °F
	58151	Large Butter Croissant 70/2.82oz	22-24'	350 °F
	58152	Large Butter Chocolate Croissant 70/2.82oz	22-24'	350 °F

(1) Cooking Time with a convection oven

### PATENTED CONCEPT OF FREEZER TO OVEN BUTTER CROISSANTS



- ✓ Freezer to oven
- ✓ No Proofing
- ✓ All Butter
- ✓ Small Case Size
- ✓ Egg-Washed



a new world of  
**FROZEN & SPECIALTY FOOD**



## READY TO BAKE - NO PROOFING - EGG WASHED

MINIS	ITEM #	DESCRIPTION	COOKING TIME	COOKING TEMP
	58124	Mini Apple Turnover 120/1.23oz	16-18'	350 °F
	58154	Mini Apple Turnover 150/1.41oz	15-18'	350 °F
	58145	Mini Raisin Roll 240/1.24oz	16-18'	350 °F
	58148	Medium Butter Croissant 100/1.41oz	15-18'	350 °F
	58172	Mini Multigrain Butter Croissant	15-18'	350 °F
	58164	Apple & Maple Syrup Duo Danish 120/1.23oz	18'-20'	375 °F
	58165	Blackcurrant & Apricot Duo Danish 120/1.23oz	18'-20'	375 °F
	58166	Orange & Chocolate Duo Danish 120/1.23oz	18'-20'	375 °F
	58167	Custard Cream Duo Danish 120/1.23oz	18'-20'	375 °F
	58173	Mini filled Duo Assortment	18'-20'	375 °F
	58175	Mini Butter Croissant Héritage 180/1.06oz	13-18'	350 °F
	58176	Mini Chocolate Croissant Héritage 180/1.06oz	13-15'	350 °F
LARGE	ITEM #	DESCRIPTION	COOKING TIME	COOKING TEMP
	58126	Butter Croissant Curved 80/3.17oz	15-18'	350 °F
	58137	Harmony Chocolate Croissant 80/2.63oz	15-18'	350 °F
	58131	Multigrain Butter Croissant 55/2.82oz	15-18'	350 °F
	58142	Large Apple Turnover 48/3.52oz	25'	350 °F
	58155	Apple Turnover	25'	350 °F

LARGE	ITEM #	DESCRIPTION	COOKING TIME	COOKING TEMP
	58170	Multigrain Sandwich Croissant	18'-20'	325 °F
	58168	Dutch Apple Turnover 72/4.5oz	20'-22'	375 °F
	58162	Butter Croissant Heritage 60/2.45oz	18'-20'	375 °F
	58163	Apricot Croissant 60/2.45oz	18'-20'	375 °F
	58169	Chocolate croissant heritage 60/2.6oz	16'-18'	375 °F

## READY TO BAKE BRIOCHE (MICROWAVE)

	ITEM #	DESCRIPTION	COOKING TIME	COOKING TEMP
	58160	French brioche 30/3.67oz	1'15	900W

## PROOF AND BAKE

	ITEM #	DESCRIPTION	PROOF. (2)	TIME	TEMP.
	58400	Large Chocolate Croissant 140/2.82oz	2 1/2 hours	18-20'	350 °F
	58410	Large Chocolate Croissant 150/2.82oz	2 1/2 hours	18-20'	350 °F
	58401	Large Butter Croissant 140/2.82oz	2 1/2 hours	18-20'	350 °F
	58412	Large Raisin Roll 120/3.53oz	2 1/2 hours	18-20'	350 °F
	58403	Almond Triangle 84/3.53oz	2 1/2 hours VV	18-20'	350 °F

(1) Cooking Time with a convection oven

(2) Proofing : 80°F/75% humidity or at room temperature until doubled