



# Organic Artisan Baguette 22/8.8oz

## Baguette artisane Bio

PRODUCT OF FRANCE

58051



FROZEN SAVORY

PAR-BAKED BREAD

PAR-BAKED BREAD

### Product Description

- All the grains used in this frozen baguette are organic and primarily sourced locally which

### Pack and Case Specifications

#### Pack Net Weight

8.8oz

#### Packs per Case

1

#### Units per Pack

22

#### Case Size (LxWxH)

23"x 15.21"x 8.19"

#### Case Cube

1.66ft3

#### Case Gross Weight

12.5lb

#### Cases per Pallet

45 (9/5)

### Ingredients

ORGANIC WHEAT FLOUR, WATER, ORGANIC SPELT FLOUR, GUERANDE SEA SALT, WHEAT GERM, YEAST.

### Physical

Unit size: 18.72" (48 cm)

### Nutrition

#### Nutrition Facts

Serving Size 4" slice 2oz (57g)  
Servings Per Container about 5

Amount Per Serving

Calories 130 Calories from Fat 0

% Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Cholesterol 0mg 0%

Sodium 320mg 13%

Total Carbohydrate 26g 9%

Dietary Fiber 1g 6%

Sugars 0g

Protein 4g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 8%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.  
Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

### Allergens

CONTAINS WHEAT, GLUTEN.  
PRODUCED IN A FACILITY USING SESAME, NUTS, EGGS, DAIRY PRODUCTS AND SOY.

### Cooking Directions

#### Oven

Place frozen bread on a baking tray. Pre-heat the oven at 350°F then bake for 4 to 6 minutes. Allow to cool down before serving.

### Certificates and Claims

GMO free. European Organic Certification.  
BRC Global Standards for food safety.

### Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Shelf life of 12 months. Do not thaw and refreeze.

### UPC code



revised 25-Oct-13

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WWW.WHITETOQUE.COM





# Margarine Croissant Bake'Up 130/1.41 o

## Croissant Margarine Bake'Up 40g

PRODUCT OF FRANCE

58161



FROZEN SAVORY

PAR-BAKED BREAD

READY TO BAKE CROISSANTS AND DANISHES

### Product Description

- White Toque brings its customers the latest innovation in the baking industry: Bake'Up Croissants. These croissants require no proofing before baking. Proofing takes place in the oven while croissants are being baked.

### Pack and Case Specifications

#### Pack Net Weight

5.73lb

#### Packs per Case

2

#### Units per Pack

65

#### Case Size (LxWxH)

15.67"x 11.73"x 5.31"

#### Case Cube

0.57ft<sup>3</sup>

#### Case Gross Weight

12.46lb

#### Cases per Pallet

140 (10/14)

### Ingredients

DOUGH: FLOUR (WHEAT, MALTED WHEAT, STABILIZED WHEAT GERMS, WATER), VEGETABLE OILS AND FATS (PALM, SUNFLOWER, FULLY HYDROGENATED SUNFLOWER), YEAST, SUGAR, WHEAT GLUTEN, SALT, EMULSIFIER: MONO- AND DIGLYCERIDES OF FATTY ACIDS, ACEROLA EXTRACT, ENZYMES.

DECORATION: EGGWASH (SEMI-SKIMMED MILK, SUGAR, WATER, EGG YOLK, COLOR: CAROTENES).

### Physical

Unit weight: 1.41 oz (40g).

Length (raw): 4.41" to 4.72" (112-120mm).

Width (raw): 2.04" to 2.28" (52-58 mm).

### Nutrition

### Organoleptic

Color: golden to golden brown.

Flavor: typical of croissant.

Texture: flaky.

### Allergens

MAY CONTAIN MILK, SOY AND TREE NUTS (ALMOND, HAZELNUT, PECAN, PISTACHIO).

### Cooking Directions

#### Oven

Place the Bake'Up croissants on a parchment paper-lined sheet pan, glazed side up. Bake in a preheated oven for 15-18 minutes at 340-355°F (170-180°C) in a convection oven or at 375-390°F (190-200°C) in traditional and rack ovens. Do not use steam. Cool and serve.

### Certificates and Claims

GMO free.

### Storage and Shelf Life

Keep frozen at 0° F (-18°C). Shelf life frozen: Unopened cases 12 months. Do not thaw and refreeze.

### UPC code



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