



Croissant Donut 60/2.8oz

PRODUCT OF GERMANY

58171



FROZEN SAVORY

PAR-BAKED BREADS

READY TO BAKE CROISSANT AND DANISH

Product Description

- This enticing Combination of flaky Croissant Pastry and an attractive donut shape is a real treat. Serve freshly deep-fried, filled and/or decorated with a wide selection of ingredients.

Pack and Case Specifications

Pack Net Weight

10.5lb

Packs per Case

1

Units per Pack

60

Case Size (LxWxH)

23" x 15.2" x 4.7"

Case Cube

0.95ft³

Case Gross Weight

12lb

Cases per Pallet

60 (4/15)

Ingredients

WHEAT FLOUR, WATER, PURE BUTTER, SUGAR, BAKER'S YEAST, BAKING AGENT (WHEAT GLUTEN, PRE-GELATINISED WHEAT FLOUR, EMULSIFIERS: DATEM, SOY LECITHIN, EGG PROTEIN POWDER, FLOUR TREATMENT AGENT: AMYLASE, XYLANASE, CELLULASE, ASCORBIC ACID), IODIZED SALT, WHOLE EGG POWDER, FLOUR TREATING AGENT: CYSTEINE

Physical

Unit weight: 2.8oz (80g)
Shape: hexagonal.
18% butter content.

Nutrition

Organoleptic

Allergens

CONTAINS: WHEAT, MILK, EGGS, SOYBEANS.
MAY CONTAIN TRACES OF TREENUTS.

Cooking Directions

Bake

Defrost pastries for about 15 minutes. Place pastries in deep-fryer (pre-heat vegetable fat at 350°F, or clarified butter at 325°F). Deep-fry the top side for 3 minutes or until golden brown, turn pastry over and deep-fry the under-side for 3 minutes. Flip over once more for 10 seconds then remove from fat. Roll in sugar or cool, cup open and fill/decorate with icing. Serve the double-fried side facing up.

Certificates and Claims

IFS certified, Gmo-free.

Storage and Shelf Life

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

UPC code

revised 16-Dec-14

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