



## Multigrain Croissant, Pre-proofed

We've managed to maintain our signature lightness and layering while creating a healthful indulgence to be enjoyed with jam or sliced for a sandwich. A generous blend of 12 whole grains and toothsome seeds transform our old world, all-butter croissant into an original and modern savory hybrid. Pre-proofed

### Ingredients

Ingredients: Unbleached Enriched Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Butter, Water, 11 Grain Blend (sunflower seeds, rye flour, rye meal, organic corn grits, cracked wheat, flaxseeds, barley flakes, rolled oats, millet, wheat bran, rye malt, cracked buckwheat, rice flour, triticale, malted barley flour, spices), Fresh Milk, Sugar, Eggs, Yeast, Salt, Gum Arabic, Enzymes, Soybean Oil, Ascorbic Acid. 6 Grain Topping: Rolled Oats, Flaxseeds, Cracked Wheat, Rye Flakes, Steel Cut Oats, Millet, Sesame Seeds, Barley Flakes.

**Contains:** Wheat, Milk, Eggs.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

### Product Specifications

**SKU:** 6509

**Units Per Case:** 54

**Portions Per Unit:** 1

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**Unit Weight:** NET WT 3.5 OZ

**Gross Weight:** 13.4 lbs

**Case Cube:** 1.04 cu. ft.

**UPC:** -

**SCC/GTIN:** 10749017065097

**Case Dimensions (L x W x H):** 17.06 x 12.68 x 8.3125

**Pallet Tie x High:** 8 x 9

**Inner Tray Box Dimensions:** -

**Approx. Piece Size:** -

**Kosher Status:** KD

**Gluten Free:** No

Keep Frozen

Do Not Consume Raw Dough.

May contains trace amounts of Almond, Soy, Pecan.

### Defrosting/Handling Tips

Always bake croissants from a fully frozen state.

1. Pre-heat convention oven (see baking table below).

2. Line appropriate sized baking sheet with parchment paper.

3. Allow croissants to rest prior to baking.

4. Bake according to baking table.

5. Allow to cool on the sheet pan for 20 minutes after baking.

#### Convection Oven

Quantity	Pan Size	Pattern	Temp	Rest Time (minutes)	Bake Time (minutes)
6	13" x 18"	2 x 3	325°	5	24
12	18" x 26"	3 x 4	325°	5	24

6	13" x 18"	2 x 3	350°	5	21
12	18" x 26"	3 x 4	350°	5	21

#### Conventional| Deck or Carousel Oven (Oven Damper Closed)

Quantity	Pan Size	Pattern	Temp	Rest Time (minutes)	Bake Time (minutes)
6	13" x 18"	2 x 3	350°	10	34
12	18" x 26"	3 x 4	350°	10	34



## Nutrition Facts

Servings Per Container 54

**Serving Size** (99g/3.5oz)

**Amount per serving**

**Calories** **330**

% Daily Value\*

**Total Fat** 17g **22%**

Saturated Fat 11g **55%**

Trans Fat 0g

**Cholesterol** 40mg **13%**

**Sodium** 320mg **14%**

**Total Carbohydrates** 38g **14%**

Dietary Fiber 2g **8%**

Total Sugars 4g

Includes 3g Added Sugars **6%**

**Protein** 7g

Vitamin D 26mcg **130%**

Calcium 20mg **2%**

Iron 2mg **10%**

Potassium 70mg **2%**

\* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Shelf Life

Frozen: 9 months

Ambient: 2 days (covered) | after bake

Refrigerated: Not Recommended

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Sweet Street Desserts • 722 Hiesters Lane •  
Reading, PA 19605 • 610-921-8113  
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