



BANNETON
BAKERY INC.

All Natural All Butter Almond Croissant 3.5 oz

SPECIFICATION SHEET

ITEM: 214
UPC: 8 99169 00214 3
COUNTRY OF ORIGIN: USA



DESCRIPTION: A flakey almond filled dessert pastry

PACKAGING: A1
U/M: Case
Case Pack: 60 Pieces
Net Case Weight (lbs): 13.13
Gross Case Weight (lbs): 13.52
Case Size: 16.75" x 12.5" x 8.0"
Case Cube: 0.97
Tie Tier: 8 x 9
Pallet: 72
Shelf Life: 180 days (frozen) from day of production
Baked Shelf Life: 1 day or 3-4 days packaged
Storage: Store at 0°F or below

INGREDIENTS:

Unbleached Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Butter, Water, Fresh Whole Milk, Sugar, Eggs, Yeast, Salt, Wheat Gluten, Ascorbic Acid, Enzymes

ALMOND FILLING:

Almond Paste (Almonds, Sugar, Water, Natural Almond flavor), Sugar, Butter, Eggs, Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid).

Topped with sliced almonds

ALLERGENS:

CONTAINS: Wheat, Milk, Eggs, and Almond

May contain trace amounts of Pecan, Soy, and Sesame Seed



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Nutrition Facts

1 serving per container
Serving size 3 1/2 oz (99g)

Amount per serving
Calories 350
Calories from Saturated Fat 90

	% Daily Value
Total Fat 19g	24%
Saturated Fat 10g	52%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 6g	
Cholesterol 55mg	18%
Sodium 300mg	13%
Total Carbohydrate 39g	14%
Dietary Fiber 1g	5%
Total Sugars 11g	
Includes 10g Added Sugars	20%
Protein 7g	
Vitamin D 1.1mcg	6%
Calcium 30mg	2%
Iron 1.8mg	10%
Potassium 60mg	2%
Vitamin A 150mcg	15%
Vitamin C 1mg	2%
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

BAKING INSTRUCTIONS:

- 1) Store in freezer at 0°F or less
- 2) Spread pieces on parchment paper
- 3) **DO NOT PROOF**
- 4) Bake at 350°F until **DARK** golden brown, typically 16-18 minutes
- 5) Adjust baking times to account for your specific oven
- 6) Allow product to cool completely