



9754 - VDF, Pre-Proofed Strawberry Cream Cheese Croissant, 72-3.5 oz

Pre-proofed rectangular margarine croissant with CL strawberry and cream cheese fillings.

Brand: Vie de France



Ingredients

Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Cream Cheese Filling (Cream Cheese [Milk And Cream, Salt, Carob Bean Gum, Cheese Culture], Water, Sugar, Dextrose, Whey, Modified Food Starch, Contains 2% Or Less of Cultured Skim Milk, Salt, Natural Flavors, Mono- And Diglycerides, Lactic Acid, Titanium Dioxide [Color], Sodium Benzoate [Preservative], Carrageenan, Xanthan Gum, Beta-Carotene [Color], Turmeric [Color], Annatto Extract [Color], Citric Acid, Modified Cellulose), Margarine (Interesterified Soybean Oil, Water, Mono- And Diglycerides, Soy Lecithin, Sodium Benzoate [Preservative], Artificial Flavor, Beta-Carotene [Color], Vitamin a Palmitate), Strawberry Filling (Strawberries, Sugar, Water, Modified Food Starch, Contains 2% Or Less of Natural Flavor, Citric Acid, Fruit And Vegetable Juice [Color], Sodium Benzoate [Preservative], Carrageenan, Erythorbic Acid [To Promote Color Retention], ), Sugar, Yeast, Less Than 2% of Nonfat Milk, Vital Wheat Gluten, Salt, Ascorbic Acid, Enzymes. Contains: Wheat, Milk, Soy.

Case Specifications

GTIN	00074362097541	Case Gross Weight	20.40 LB
UPC		Case Net Weight	15.75 LB
Pack Size	72 / 72EA	Case L,W,H	15.50 IN, 12.90 IN, 11.75 IN
Shelf Life	182 Days	Cube	1.36 CF
Tie x High	9 x 3		

Preparation and Cooking

Thaw for 15-30 minutes at room temperature. Brush croissants with egg wash. Bake in convection oven at 325F for 15-18 minutes or until done. For best results apply 10-15 seconds of steam at start of bake. Any unused product should be placed in the shipping case and returned immediately to a storage freezer. Allow to cool before garnishing.

Serving Suggestions

Keep frozen until ready to use. Follow recommended handling instructions on label.

Packaging and Storage

Keep frozen until ready to use.