Multigrain Croissant
(pre-proofed)

A generous blend of 12 whole grains and toothsome seeds transforms our old world, all-butter croissant into an original and modern savory hybrid.

CODE	**6509**
UNITS PER CASE	**54**
PORTION WEIGHT	**3.5 oz**

Classic Butter Croissant
(pre-proofed)

An all-butter, golden and flaky croissant lofted high by our full-bodied, buttery layers. Light and airy, yet significantly textural for a perfected and classic taste.

CODE	**6510**
UNITS PER CASE	**54**
PORTION WEIGHT	**3.5 oz**

Baking Instructions

1. Line an appropriate sized dry sheet pan with parchment paper.
   – 13" x 18" for 6 croissants, 2 x 3 pattern
   – 18" x 26" for 12 croissants, 3 x 4 pattern
2. Fully pre-heat oven to the recommended "oven type temperature."
3. Remove the frozen croissants from the freezer and place the recommended amount of croissants on the sheet pan.
4. Rest the panned croissants at room temperature as recommended, depending on the croissant type.
5. Allow croissants to cool at room temperature for 30 minutes after baking.

	OVEN FAN SETTING	REST TIME (MINUTES)	BAKE TIME (AMBIENT)	REST TIME (POST BAKE)
CONVECTION OVEN – 350°F	High Fan	5	21	30
CONVECTION OVEN – 325°F	High Fan	5	24	30
DECK OR CAROUSEL OVEN – 350°F	Oven Damper Closed	10	34	30

- Pre-proofed for operational ease.
- Bake only the amount you need to minimize waste and then bake throughout the day for maximum freshness to keep your customers coming back for more!
- Layer upon layer of authentic croissant dough packed with volume and the perfect amount of flakiness and crispness.

77% OF CONSUMERS SAY THAT BOTH THE SMELL OF FRESH BAKED ITEMS AND SEEING THEM ON DISPLAY ENTICE THEM TO PURCHASE.
*BakeMag.com

ENDLESS FLEXIBILITY

BREAKFAST, LUNCH, DINNER, SNACK OR DESSERT

Easy Fried Croissant Bites / Cronut Bites

1 Sweet Street Croissant, halved lengthwise and cut 5 times.
Total of 10 pieces

- Fry at 350F for 3-4 minutes.
- Roll in flavored sugar.
- Serve as-is or with cheesecake dip.

Waffled Croissant

- Place thawed, uncooked croissant in waffle iron until golden brown, approximately 2-3 minutes.
- Chicken and Waffles

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