



Pre-proofed - Do not proof or use steam Baking Instructions --- As Easy As 1 - 2 - 3

CROISSANTS	
Code	Description
18901000	Mini Croissant - Straight
17211000	Medium Croissant - Straight (Canada)
17901000	Medium Croissant - Curved (USA)
17911000	Large Croissant - Curved
16941000	Lemon Filled Croissant
17201000	Chocolate Filled Croissant
17231000	Almond Filled Croissant
17401000	Apricot Filled Croissant (USA)
17301000	Mini Assorted Filled Croissant
17171000	Mini Chocolate Filled Croissant (USA)
16971000	Pain aux Raisins (Canada)
17921000	Pain au Chocolate (Canada)
18831000	Mini Pain au Chocolate (Canada)
18871000	Mini Pain aux Raisins (Canada)
Baking Croissants:	
1. Tray up the croissants on parchment paper. Product comes already egg washed.	
2. Allow all croissants to slack out for 15 minutes at room temperature.	
3. (Convection Oven) Bake the mini croissants for 12 to 15 minutes at 350 to 360 degrees. Bake the medium and large croissants for 15 to 18 minutes at 350 to 360 degrees until golden brown. (Deck or Rack Oven) Bake the mini croissants for 15 to 18 minutes; the medium and large for 15 to 20 minutes at 375-400 until golden brown.	

01/23/08