

VR1047GA

GASTRONOMIA

24% Butter Croissant - 60g

A must-have croissant and an instant classic for your pastry offering.

Ideal for your breakfast, perfect for making your sandwiches or for serving as is.

Its premium recipe with 24% butter gives you an exceptional puff pastry, and your customers will love its buttery taste and melting, airy centre.

SHELF LIFE 12 months

ORIGIN France

FROZEN -18°C / 0°F

GTIN CODE 00841161090024

Ready to bake.

Instructions:

Preheat the oven to 200°C / 390°F. Thaw product for 30 minutes at room temperature.

Bake at 165°C / 330°F for 16-18 min with vent open. Time and temperature to be adapted to the equipment.

ALLERGENS

Contains: Wheat, Milk, Egg
No artificial colours or flavours
No palm oil

FORMAT

- 60g (2.12 oz)
- 90 units/case (2 bags x 45)
- 80 cases/pallet



Key Features

Tasty, premium recipe

Airy fluffy pastry

Easy to bake and versatile