

INFORMATION



22175 Caprice Pain au Chocolat Croissant

80 u | △ 2.47 oz | **==** 10x9 30' | ° F 350-360° F | 555 15'

KEY ATTRIBUTES











HANDLING



- $\overline{1}$ Remove from freezer, set up product on oven trays with clean pan liner as illustrated. Place on a covered rack. (For best results do not thaw in cooler overnight).
- **2** Let product fully thaw approximately for 30 minutes on floor. (Do not place in proof box). Spray product with water mist before placing in oven.
- 3 Place the pastry into oven at 350-360 °F. Bake for approximately 15 minutes until pastry has a goldenbrown flaky appearance. Remove from oven.
- 4 Optional once baked, remove the product, glaze and drizzle with chocolate icing or top with chocolate sprinkles.

INGREDIENTS & NF

INGREDIENTS: DOUGH: WHEAT FLOUR, BUTTER (CREAM), WATER, SUGAR, YEAST, WHEAT GLUTEN, SALT, EMULSIFIERS (DATEM, MONO AND DIGLYCERIDES). FILLING: CHOCOLATE (SUGAR, COCOA MASS, COCOA BUTTER, EMULSIFIER (SOY LECITHIN)). COATING: EGGS, DEXTROSE.

CONTAINS: WHEAT, MILK, SOY, EGGS.

MAY CONTAIN TRACES OF: TREE NUTS (HAZELNUTS, ALMONDS, WALNUTS, PISTACHIO), SESAME.

PRODUCT DETAIL SHEET

DESCRIPTION	Caprice Pain au Chocolat Croissant
ITEM CODE #	22175
BRAND	Europastry
CASE PACK	80 pcs.
UNIT WEIGHT	2.47 oz
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-22175-5
CASE GTIN #	084-24465-22175-6
RETAIL UPC #	Not applicable
NET CASE WEIGHT	12.35 lbs.
GROSS CASE WEIGHT	13.22 lbs.
CASE CUBE	0.83
CASE DIMENSIONS (L x W x H)	15.55" x 11.38" x 8.19"
BLOCK (cases per layer)	10
TIER (# of layers per pallet)	9
FROZEN SHELF LIFE	365 days
AMBIENT SHELF LIFE	2 days
STORAGE TEMPERATURE	Keep Frozen at 0° F
DATE CODING	Production and Use By Dates Calendar Format – MM/DD/YYYY
KOSHER CERTIFICATION	OU-D
COUNTRY OF ORIGIN	Spain
ADDITIONAL ATTRIBUTES	Frozen Unbaked Chocolate Pastry Made wit Butter No Artificial Colors, Flavors or

⇔ europastry

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