

IMPORTANT:
Must Be Kept
Frozen at 0°F/-18°



**AUTHENTIC
GOURMET™**

FRENCH BUTTER CROISSANTS & PASTRIES

Must Be Kept
in the Freezer
After Opening

8 ALL BUTTER CROISSANTS

Made with Real French Butter

BAKING INSTRUCTIONS

Frozen bakery products to be baked from frozen, do not thaw.

- 1• PRE-HEAT YOUR OVEN TO 350°**
- 2• PLACE PRODUCTS ON COOKIE SHEET**
Use parchment paper on cookie sheet
Place products glazed side up
Do not reglaze

- 3• PUT PRODUCTS INTO OVEN**
Put frozen products directly into oven
Do not open oven door while baking
Bake for 25/30 minutes
*Ovens vary, adjust baking times accordingly.
Cook until golden brown*

Ingredients: Wheat flour, butter (milk fat 82%, water, nonfat milk), water, yeast, sugar, wheat gluten, trehalose (source of glucose), salt, wheat germ, malted wheat flour, eggs, acerola extract (maltodextrin), marigold extract (color), enzymes (xylanase, alpha-amylase).

Contains: Milk, eggs, wheat. **Produced in a plant that uses:** Soybeans.

NET WEIGHT 1.05 lbs

Nutrition Facts

Serving size
1 Croissant (60g)

Amount per serving

Calories **220**

% Daily Value*

Total Fat 13g **17%**

Saturated Fat 8.4g **42%**

Trans Fat 0g

Cholesterol 40mg **13%**

Sodium 190mg **8%**

Total Carbohydrate 20g **7%**

Dietary Fiber 1g **4%**

Total Sugars 2g

Includes 2g Added Sugars **4%**

Protein 5g **10%**

Vit. D 0mcg 0% • Calcium 15mg 2%

Iron 0.3mg 2% • Potas. 58mg 2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Manufactured for:
Authentic Gourmet
5255 Poplar Ave. | Memphis, TN 38119
800-466-0614

MADE IN FRANCE