

Croissants & Pastries



White Toque brings the Parisian corner bakery to your location.
Choose from our full line of high quality croissants and pastries.

a new world of
FROZEN & SPECIALTY FOOD



READY TO BAKE

PROOFING
TIME*

EGG-
WASHED**

COOKING
TIME***

COOKING
TEMP.

CROISSANTS & PASTRIES

Minis

58124	Mini apple turnover 120/1.23oz	—	yes	16-18'	350°F
58145	Mini raisins roll 240/1.24oz	—	yes	16-18'	350°F
58146	Mini apple raspberry turnover 120/1.41oz	—	yes	16-18'	350°F
58148	Mini butter croissant 100/1.41oz	—	yes	15-18'	350°F

Minis Filled

58133	Mini croissant chocolate 120/1.41oz	—	yes	14-16'	350°F
58134	Mini croissant apricot 120/1.41oz	—	yes	14-16'	350°F
58135	Mini croissant raspberry 120/1.41oz	—	yes	14-16'	350°F

Large

58126	Butter croissant curved 80/3.17oz	—	yes	15-18'	350°F
58131	Multigrain butter croissant 55/2.82oz	—	yes	15-18'	350°F
58136	Butter croissant large 50/2.47oz	—	yes	15-18'	350°F
58137	Harmony choc croissant 80/2.64oz	—	yes	15-18'	350°F
58142	Large apple turnover 48/3.52oz	—	yes	25'	350°F
58147	Nut nougat croissant 64/3.52oz	—	yes	25'	350°F

BRIOCHES

58110	Butter brioche 6/14oz	—	yes	5-6'	320°F
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*****Cooking time is based on convection ovens.**

Shelf life: 9 to 12 months.

PROOF AND BAKE

PROOFING
TIME*

EGG-
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TEMP.

CROISSANTS & PASTRIES



58400	Large chocolate croissant 140/2.82oz	2 H	no	15-18'	350°F
58401	Large butter croissant 140/2.82oz	2 H	no	15-18'	350°F
58402	Large raisin roll 120/3.53oz	2 1/2 H	no	18-20'	350°F
58403	Almond triangle 84/3.53oz	2 H	yes	18-20'	350°F
58404	Mini butter croissant 400/0.71oz - WCI	1 1/2 H	yes	13-15'	350°F

***Proofing: 80°F / 75% humidity or at room temperature until size doubles.**

****Products that are not egg-washed: glaze with whole beaten egg just before baking.**

*****Cooking time is based on convection ovens.**

Shelf life: 12 months.



THAW AND SERVE

PROOFING
TIME*

EGG-
WASHED**

COOKING
TIME***

COOKING
TEMP.

PASTRIES



58800	Apple strudel pre-sliced 36/5.64oz	—	—	—	—
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BRIOCHES



58111	Parisian brioche 45/1.6oz	—	—	—	—
58112	Nanterre mini brioche 40/2.3oz	—	—	—	—

Thaw at room temperature for 1 to 2 hours before serving.

Shelf life: 12 to 17 months.

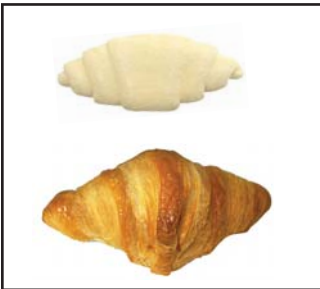

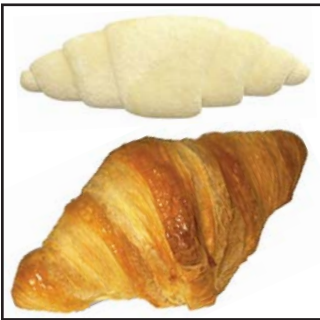
NEW!

White Toque is bringing our customers the latest innovation in the baking industry:

Bake'Up croissants

These croissants require no proofing before baking.
Proofing takes places in the oven while croissants are being baked.

The great taste of French butter pastries now comes with storage saving and easy handling.

BAKE'UP		EGG- WASHED**	COOKING TIME***	COOKING TEMP.
CROISSANTS				
	58143	Mini croissant Bake'Up 200/0.88oz	yes	15-18' 340 - 355°F
	58144	Mini chocolate croissant Bake'Up 180/1.06oz	yes	15-18' 340 - 355°F
	58149	Butter croissant Bake'Up 130/1.41oz	yes	15-18' 340 - 355°F

*****Cooking time is based on convection ovens.**

Shelf life: 9 to 12 months.

