

NISI'S

CRAFT BAKERY

CRAFTED IN CALIFORNIA

CROISSANT BUN, 3"



Three-day process hand-rolled croissants, fermented for 12 hours using Pflueger butter and artisan baking techniques, 83% butter, fat content.

- Elevated breakfast sandwich
- Hand laminated technique to increase multiple delicate, thin layers
- Exceptional sandwich bun and also a great standalone croissant
- Delicious buttery finish
- Hand shaped for beautiful shape.
- No preservatives - no conditioners - no additives
- Shipped frozen, thaw and serve unsliced
- Baked in our Napa bakery

INGREDIENTS: Flour, sugar, butter, milk, eggs, salt, and yeast.

CONTAINS: Wheat

STORAGE AND HANDLING: Keep in the freezer for 12 months in original packaging, or thaw and hold at room temperature for 3 days.

SKU: CROISSANTBUN3

GTIN: 00850061543318

CASE WEIGHT: 10.45 lb

CASE DIMENSIONS: 24" x 12" x 5"

PACK/SIZE: 3/12 ct

PALLET/TiHi: 5/12

SALES@NISISCRAFTBAKERY.COM - VISIT NISISCRAFTBAKERY.COM

MANUFACTURED BY NISI'S CRAFT BAKERY - NAPA, CA

