



UPC CODE: 10032100413159  
LEGACY PRODUCT CODE: 41315

Chef Pierre® Whole Grain Sliced Natural Butter Flavored Croissants,  
2.35 oz.



### Reasons to buy

- Meets USDA Meal Guidelines. 51% whole grain per serving
- Whole grain without the whole grain appearance
- Provides 2 oz. equivalent grain and no trans fat per serving
- Made with natural butter flavor
- Wrapped and packed to maintain product integrity during shipping and handling
- Kosher KVHD

### Packaging Information

#### MASTER CASE

Gross Weight:	9.752 lbs
Net Weight:	7.05
Cube:	1.25
Length:	17.313
Height:	9.375
Width:	13.313

#### PALLET

Tl:	8
Hl:	9

### Nutritional Information

<b>Serving Size</b>	67g	
<b>Servings Per Container</b>	48	
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<b>Amount Per Serving</b>		Daily Value % *
<b>Calories</b>	220	
<b>Calories from Fat</b>	80	
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<b>Total Fat</b>	9g	14%
<b>Saturated Fat</b>	3.5g	18%
<b>Trans Fat</b>	0g	
<b>Polyunsaturated Fat</b>	2g	
<b>Monounsaturated Fat</b>	2.5g	
<b>Cholesterol</b>	5mg	2%
<b>Sodium</b>	300mg	13%
<b>Total Carbohydrate</b>	30g	10%
<b>Dietary Fiber</b>	2g	8%
<b>Sugar</b>	5g	0%
<b>Protein</b>	6g	0%
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<b>Vitamin A</b>		0%
<b>Vitamin C</b>		0%
<b>Vitamin D</b>		0%
<b>Calcium</b>		2%
<b>Potassium</b>		1%
<b>Iron</b>		10%

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-261-4754. Or email [tysonfoodservice@casupport.com](mailto:tysonfoodservice@casupport.com).

### Ingredients

INGREDIENTS: WHEAT FLOUR [WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)], WATER, SKIM MILK, VEGETABLE OIL (PALM AND SOYBEAN OILS), SUGAR, YEAST, WHEAT GLUTEN, CONTAINS 2% OR LESS: MONO- AND DIGLYCERIDES, EGGS, SALT, WHEAT STARCH, WHEY, ENZYME, PROPYLENE GLYCOL ALGINATE, SODIUM ALGINATE, SOY LECITHIN, NATURAL FLAVOR, TRAGACANTH GUM, CITRIC ACID.  
CONTAINS: MILK, WHEAT, EGGS, SOY

### Allergens

Eggs, Milk, Soy, Wheat

### Storage

#### Shelf Life

365 Days

#### Storage Temperature - Maximum

10 °F

#### Storage Temperature - Minimum

-10 °F

#### Storage Method

Keep Frozen

### Preparation

#### BAKE:

CONVECTION OVEN:

1. Pre-heat convection oven to 325°F.
2. Place whole croissant on ungreased sheet pan.
3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed.

#### Ready to Eat:

THAWING DIRECTIONS:

1. Remove frozen croissants from packaging to enhance crispness.
2. Thaw uncovered at room temperature; 2 hours - overnight.

**Email:** tysonfoodservice@casupport.com

**Phone Number:** 1-800-261-4754

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<https://www.tysonfoodservice.com/products/bakery/breads/10032100413159>



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Additional Imagery

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