

Croissant Slabs Baking Instructions



Jecky's Best Inc.
J.A.B. Foods



Croissant dough slabs are prepared for your own creative shapes and fillings.

Baking Tips

- Store croissants under 0°F
- Defrost the Croissant Slabs overnight in the refrigerator.
- Sheet, cut and fill to your desired specifications.
- Egg Wash before baking.
- Keep the product 2"-3" apart to allow room for expansion.

Croissant Dough Slabs Preparation Tips/Ideas

- Defrost overnight in the refrigerator.
- Sheet, Cut and fill to your desired shape.
- Proof for 20-25 minutes in proofer (Temperature = 100°F | Humidity = 90% R/H) or 45-60 minutes at room temperature (70°F).
- Egg wash before baking.

Baking and Handling Instructions

- All proofing and baking times and temperatures may vary depending on the size, oven, weather, product variation, etc..
- When using a conventional oven, be sure to rotate pans to ensure uniformity throughout the pan.

Proofer

- Temperature: 100°F
- Humidity: 90% R/H
- Time: 20-25min.

Convection

- ⇒ Temp: 350°F-360°F
- ⇒ Time: 20-25 min.

Conventional

- ⇒ Temp: 350°F-360°F
- ⇒ Time: 25-30 min.