

# Ready to Proof & Bake Croissant Baking Instructions



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



*Ready to Proof & Bake Croissants are shaped, filled and prepared  
for you to easily proof, bake & serve.*

## Baking/Preparation Tips & Ideas:

- Store Croissant products under 0°F.
- Keep frozen until ready for use. Do not store in the refrigerator.
- Defrost before proofing.
- Proof for 30-45 minutes in proofer:  
(Temperature = 100°F | Humidity = 90% R/H)
- Keep products 2"-3" apart to allow room for expansion.
- When using a conventional oven, be sure to rotate pans to ensure uniformity throughout the pan.
- Cool 1-2 minutes before serving

## Handling Instructions

- Store Croissant products at:  
-10° F to 0° F.
- Keep Frozen until ready for use

## Baking Instructions

All proofing and baking times and temperatures may vary depending on the size, oven, weather, product variation, etc...

### Proofer

- Temperature: 100°F
- Humidity: 90% R/H
- Time: 30-45min.

### Convection

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

### Conventional

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