



## Vie de France Yamazaki, Inc. Croissant Handling Instructions

### **Frozen Unbaked Croissants**

#### Entrée Croissants

1. Thaw under refrigeration overnight (12 hours).
2. Proof 1 to 1 1/2 hours in a proof box preheated to 85–88°F and 83–86% humidity.
3. Let product stand for 3 min. Egg wash with 3 parts egg and 1 part water.
4. Bake 15–18 min. in a preheated 325°F convection oven.
5. Hold in a warming cabinet (above 140°F) up to 2 hours; or cool croissants after baking and store in refrigerator up to 24 hours, then reheat in a 325°F oven for 3–5 min.

#### Butter & Sweet Filled Croissants

1. Thaw under refrigeration overnight (12 hours).
2. Proof in a proof box preheated to 85°–88°F, with 83–86% humidity:
  - Butter: 90–120 min.
  - Sweet Filled: 60–90 min.
3. Let product stand for 3 min. Egg wash with 3 parts egg and 1 part water.
4. Bake 15–18 min. in a preheated 325°F convection oven.
5. Cool for 15 min.

### **Frozen Pre-Proofed Croissants**

1. Remove product from freezer and place on paper-lined sheet pan. Return unused product to the freezer.
2. Apply eggwash.
3. Bake in a convection oven preheated to 325°F:
  - Butter: Petit 14–17 min.
  - Medium: 16–19 min.
  - Large: 18–22 min.
  - Sweet Filled: 15–18 min.
4. Allow sweet filled croissants to cool prior to applying garnish (if desired).

### **Thaw-and-Serve Croissants**

1. Thaw 20–30 min. at room temperature.
2. Optional warming instructions:  
Preheat convection oven to 350°F.
  - Butter: 3–5 min.
  - Sweet Filled: 2–3 min.