

Croissants



INGREDIENTS

	Usage Levels (%)
Water	27.40
Flour, bread	26.50
Butter (roll-in)	19.83
Flour, high-gluten	17.68
Skimmed milk powder	3.41
Sugar, granulated	2.55
Yeast, compressed	1.77
Salt	0.86
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	370kcal
Total Fat	20g
Saturated Fat	12g
Trans Fat	0.5g
Cholesterol	50mg
Total Carbohydrates	41g
Dietary Fiber	1g
Sugars	5g
Protein	8g
Calcium	73mg
Magnesium	20mg
Phosphorus	105mg
Potassium	140mg
Sodium	420mg
Iron	1mg
Vitamin A	587IU
Vitamin C	1mg

PREPARATION

1. **Pre-blend dry ingredients in an industrial mixer with bowl and dough hook at #1 speed for 1 minute.**
2. **Add water and yeast: mix at #1 speed for 1 minute and #2 speed for 3 minutes.**
3. **Final dough temperature should be 15°C (60°F).**
4. **Remove dough from mixing bowl and pre-shape into a rectangular form.**
5. **Cover dough and allow it to rest 20 minutes before sheeting to 12.5 mm (0.5") thickness.**
6. **Apply roll-in butter to the surface of 2/3 of the dough.**
7. **Three fold, rest 20 minutes; four fold, rest 30 minutes; three fold and retard overnight.**
8. **Bake at 177°C (350°F) for 14 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.