

# NEW *Brioche Pastries*

Our new Brioche Suisse and Raisin Crème Brioche pastries allow you to offer fresh-baked, old-world European-inspired delights to your customers. Our luscious Vie de France Brioche pastries feature a choice of golden raisins or milk chocolate chips with Bavarian Cream, and come unbaked so you can provide your customers with the freshest possible pastry treat.



Product Code	Description	Units Per Case	Unit Weight	Gross Case Weight	Case Cube	Case Dimensions L x W x H	Pallet Load
9210	Brioche Suisse	84	3.4 oz.	19.2 lb.	0.87	15 <sup>15/16</sup> " x 11 <sup>15/16</sup> " x 7 <sup>15/16</sup> "	10 x 8
9211	Raisin Crème Brioche	84	3.4 oz.	19.2 lb.	0.87	15 <sup>15/16</sup> " x 11 <sup>15/16</sup> " x 7 <sup>15/16</sup> "	10 x 8

### Handling Instructions:

1. Remove frozen product from freezer and place 2" apart on paper lined sheet pan.
2. Cover tray with plastic and thaw at room temperature for 30-45 minutes to get 55°F core temperature.
3. Proof at 85-88°F and 83-86% humidity for 45-60 minutes.
4. Apply egg wash then bake in a preheated convection oven at 350°F for 8-9 minutes, rotating tray to get even golden brown color.
5. Garnish as desired before serving. We recommend applying a simple syrup glaze while the Brioche is still warm.

### Shelf Life:

**Frozen:** 12 weeks at -10° to 0°F  
**Baked:** 24 hours

### Kosher:

OU-Dairy



### When Quality Matters

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 For nutritional information and additional product information, visit us at [www.viedefrance.com](http://www.viedefrance.com).

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