## FULL PUFF PASTRY SHEETS

WEIGHT : 998 g / 35.2 oz

BAKING : READY TO BAKE

UNIT/CASE: 16

#### **INGREDIENTS LIST**

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID, CULTURED BUTTER (CREAM, NATURAL FLAVORS), WATER, SALT, VINEGAR (WHITE DISTILLED VINEGAR, WATER), YEAST, EGGS.

#### ALLERGENS

CONTAINS: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY.

#### GMO

Not Bioengineered



#### DELIVERED PRODUCT BAKED PR

## BAKED PRODUCT





#### PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH		HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT		
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	N/A	24.37	N/A	N/A	N/A	N/A	N/A	16.5	N/A	35.2 oz	N/A
СМ	N/A	61.91	N/A	N/A	N/A	N/A	N/A	41.91	N/A	998 g	N/A

SCARIFICATION SHAPE : NO CUTS

#### STORAGE

Shelf life cooked product : 48 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :270 day(s)

Recommended shelf conditions cooked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations : Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer : Maintained freezer temperature between 10 °F and -12 °F ( -12 °C and -24 °C).

### COOKING SPECIFICATIONS

BAKING INSTUCTIONS         PRODUCT DESCRIPTION           THAWING         WHERE         ROOM TEMPERATURE           TIME         30 MIN           TEMPERATURE         20°C (68°F)           PROOFING         HUMIDITY         NOT REQUIRED           TIME         NOT REQUIRED           TIME         NOT REQUIRED           BAKING         OVEN TYPE         FOUR ROTATIF           BAKING         OVEN TYPE         FOUR ROTATIF           TIME         12-15 MIN         TEMPERATURE           PRECAUTIONS         COOKING MAY VARY ACCORDING TO OVEN MODEL           Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.         Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.							
TIME     30 MIN       TEMPERATURE     20°C (68°F)       PROOFING     HUMIDITY     NOT REQUIRED       TIME     NOT REQUIRED       TEMPERATURE     TEMPERATURE       BAKING     OVEN TYPE     FOUR ROTATIF       TIME     12-15 MIN       TEMPERATURE     218°C (425°F)       PRECAUTIONS     COOKING MAY VARY ACCORDING TO OVEN MODEL       Raw and Ready to bake products must be baked to reach an	BAKING INSTRUCTIONS			PRODUCT DESCRIPTION			
TEMPERATURE         20°C (68°F)           PROOFING         HUMIDITY         NOT REQUIRED           TIME         NOT REQUIRED           TEMPERATURE         TEMPERATURE           BAKING         OVEN TYPE         FOUR ROTATIF           TIME         12-15 MIN           TEMPERATURE         218°C (425°F)           PRECAUTIONS         COOKING MAY VARY ACCORDING TO OVEN MODEL           Raw and Ready to bake products must be baked to reach an		THAWING	WHERE	ROOM TEMPERATURE			
PROOFING     HUMIDITY     NOT REQUIRED       TIME     NOT REQUIRED       TEMPERATURE     TEMPERATURE       BAKING     OVEN TYPE     FOUR ROTATIF       TIME     12-15 MIN       TEMPERATURE     218°C (425°F)       PRECAUTIONS     COOKING MAY VARY ACCORDING TO OVEN MODEL       Raw and Ready to bake products must be baked to reach an			TIME	30 MIN			
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Raw and Ready to bake products must be baked to reach an			TEMPERATURE	218°C (425°F)			
		PRECAU	JTIONS	COOKING MAY VARY ACCORDING TO OVEN MODEL			

# **Nutrition Facts**

50 servings per container Serving size 8 square inch (16g)

## Amount per serving Calories

6%
15%
5%
3%
3%
0%
gars 0%
100/
10%
0%
0%
0%

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day is used for general nutrition advice.

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