



MARKETING

Create fresh French pastries with ease by using these LeCoq Cuisine puff pastry dough sheets in your establishment! Artisanally-made by folding 100% pure butter into smooth puff pastry dough.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
DANDBH-2		00878530004849		2/9.5 LB		
Brand		Brand Owner		GPC Description		
Lecoq Cuisine		Bridor USA Inc.		Baking/Cooking Mixes (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
20.1 LBR	19 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18 INH	14 INH	3 INH	0.44 FTQ	12x30	78 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Storage: Keep Frozen, below 0F Shelf life: 120 days (Frozen)-----

ALLERGENS

C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = 'Intentionally nor Inherently Included' ; SO = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - C

Eggs - C

Soybean - MC

Wheat - C

Sesame - N

Molluscs - N

Peanuts - N

Tree - MC

Fish - N

Shellfish - N

Crustaceans - N

Nutrition Facts

62 Servings per container

Serving Size

1/62 block

Amount Per Serving

Calories

260

% Daily Value*

Total Fat 14 g

18%

Saturated Fat 8 g

40%

Trans Fat 0 g

Cholesterol 60 mg

20%

Sodium 130 mg

6%

Total Carbohydrates 28 g

10%

Dietary Fiber 1 g

4%

Total Sugars 6 g

Includes 5 g Added Sugars

%

Protein 5 g

Vitamin D 4.9 mcg

25%

Calcium 20 mg

2%

Iron 1.5 mg

8%

Potassium 40 mg

0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURED BUTTER (CREAM, NATURAL FLAVORS), WATER, SUGAR, EGGS, YEAST, LESS THAN 2% OF: WHOLE MILK POWDER, MILK (MILK, VIT. D3), SALT, DATEM, ASCORBIC ACID, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE). CONTAINS: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY.

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100217 - Danish Dough Half Size Block

DANISH DOUGH HALF SIZE BLOCK



PREPARATION & COOKING SUGGESTIONS



Defrost the dough in the refrigeratorGradually sheet down the dough to the desired thickness with a rolling pin or a dough-sheeter.Cut and shape the dough as you wish to create your pastriesThe product needs to be proofed (temperature: 80F humidity:65-75% for the best results)Bake the product - Notice that it must be baked thoroughly to 165F minimum for food safety

SERVING SUGGESTIONS



Great to make your own Danish in the shape you want

MORE INFORMATION

