

# 19057 - Puff Pastry Sheet Half

Half Sheet Pan of Flaky Puff Pastry Puff Half Sheet Dimensions: 16 1/2" x 12 1/4" or 42.5 cm x 31.5 cm DIY Pastry, fully customizable. 270 day shelf life from date of production. You can add sweet or savory fillings. Use for Brunch, Breakfast, or Hors D'oeuvres. Top finished pastries with various garnishes, to add a decorative touch Try topping sweet pastries with powdered sugar or ...



## MARKETING

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## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
PHSM-16		00878530000490		16/1.1 LB		
Brand		Brand Owner		GPC Description		
Lecoq Cuisine		Bridor USA Inc.		Baking/Cooking Mixes (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
18.52 LBR	17.6 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
3 INH	14 INH	18 INH	0.44 FTQ	06x15	176 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

Frozen-----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - N
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

79.8 Servings per container

**Serving Size** 100.0 GR

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**Amount Per Serving**

**Calories** **380**

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% Daily Value\*

<b>Total Fat</b> 25 g	<b>32%</b>
Saturated Fat 15 g	<b>75%</b>
Trans Fat 1 g	
<b>Cholesterol</b> 65 mg	<b>22%</b>
<b>Sodium</b> 390 mg	<b>17%</b>
<b>Total Carbohydrates</b> 35 g	<b>13%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 6 g	
Vitamin D 0 mcg	0%
Calcium 15 mg	0%
Iron 2 mg	10%
Potassium 55 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), UNSALTED BUTTER (PASTEURIZED CREAM, NATURAL FLAVORS (LACTIC ACID, STARTER DISTILLATE)), WATER, SALT, VINEGAR (WHITE DISTILLED VINEGAR, WATER), DEACTIVATED YEAST, LIQUID WHOLE EGGS (WHOLE EGGS, CITRIC ACID).

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### PREPARATION & COOKING SUGGESTIONS

Defrost sheet. Cut, shape and fill the dough as you wish to create your pastries. The approximate baking times are based on a Rotary Rack Oven, for which the temperature should be adjusted to match our suggested baking time. Before baking, make sure product is not frozen hard to permit heat to travel evenly throughout. Shape and Fill pastry. Bake at 450 F for 12-15 min. until golden brown

### SERVING SUGGESTIONS

Serve warm

### MORE INFORMATION