

Pillsbury

10094562051232 - Pillsbury Best Frozen Puff Pastry Dough Bulk ...

Pillsbury(TM) puff pastry sheets are customizable, just shape, bake and top or fill. In a thaw and bake format with no proofing necessary.. Packaged with 20 sheets per case. Each sheet is 12 oz in a 10" x 15" dimension (15 lb total).. Pillsbury(TM) puff pastry dough sheets have scratch made quality that consistently bakes up tender with flaky layers. The dough sheets are easy t...



MARKETING

Pillsbury(TM) frozen puff pastry sheets in a 10" x 15" dimension, with a thaw and bake format.



Nutrition Facts

374 Servings per container

Serving Size Approximately 1/18 sheet (Approx 0.64oz, 18g)

Amount Per Serving
Calories 80

% Daily Value*

Total Fat 6 8%

Saturated Fat 3 g 15%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 50 mg 2%

Total Carbohydrates 6 g 2%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 1 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0.4 mg 0%

Potassium 0 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.

PRODUCT SPECIFICATIONS



Code		GTIN			Pack Description		
105123000		10094562051232			20/12 OZ		
Brand	Brand Owner				GPC Description		
Pillsbury	GENERAL MILLS SALES INC.				Pies/Pastries - Sweet (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
22.500 LBR	15.000 LBR	No		United States		Yes	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15.810 INH	10.810 INH	6.250 INH	0.61800 FTQ	10x11	186 Days	0 FAH / 10 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



Keep Frozen. Do Not Eat Raw Dough

ALLERGENS



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

Milk - INII

Peanuts - INII

Eggs - INII

Tree - INII

Soybean - INII

Fish - INII

Wheat - C

Shellfish - NI

Sesame - INII

Crustaceans - INII

Pine Nuts - INII

Almonds - INII

Cashews - INII

Hazelnuts - INII

Macadamia Nuts - INII

Chestnuts - INII

Coconuts - INII

Pecan Nuts - INII

Brazil Nuts - INII

Pistachios - INII

Walnuts - INII

Molluscs - INII

INGREDIENTS



ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM AND SOYBEAN OIL, WATER, SALT, MONOCALCIUM PHOSPHATE.

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PREPARATION & COOKING SUGGESTIONS



Place 12 squares on a parchment-lined 18x26 inch sheet pan, ensuring they don't overlap. Cover with parchment to prevent drying. Thaw at room temperature for 15-30 minutes. Prepare the desired pieces and place them on a parchment-lined sheet pan. Spray or brush the tops with water and add granulated sugar, if desired. Allow a 20-minute rest after shaping to reduce shrinkage. Bake Instructions (baking times may vary depending on oven type and quantity): Convection Oven (350°F): 4 oz pieces: 22-26 minutes; 10 oz pieces: 35-40 minutes; 16 oz pieces: 40-45 minutes. (rotate pans halfway through baking) Rack Oven (375°F): 4 oz pieces: 22-26 minutes; 10 oz pieces: 35-40 minutes; 16 oz pieces: 40-45 minutes. Standard/Reel Oven (400°F): 4 oz pieces: 28-32 minutes; 10 oz pieces: 40-45 minutes; 16 oz pieces: 45-50 minutes. Remove from the oven when the pieces begin to brown...

SERVING SUGGESTIONS



Puff pastry can be utilized for appetizers, entrées and desserts. Simply shape, bake and top, or fill with fruit, meat or vegetables.

MORE INFORMATION



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