



161 – Butter Puff Pastry Sheet

Ingredient Declaration

Enriched Wheat Flour ([Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Malted Barley Flour, Ascorbic Acid as a Dough Conditioner), Butter (Pasteurized Cream [Milk], Natural Flavorings), Water, Enzymes, Salt.

Allergens: **Wheat, Milk**

Net Weight

19 lbs

Case Weight

20 lbs

Case Pack

9 pcs

Shelf Life

1 Year from Manufacturer's Date

Packaging and Storage Standards

Storage and Transportation	Raw Frozen 0 °F to -10°F	Lot Code Explanation	Item Code & Name and Pull Date (Expiration Date)
Palletize	120 Cases at 2160 lbs	Ti/Hi	5 x 24
Case Cube	0.62 cuft	Case Dimension	23.690" x 15.990" x 2.830"
UPC Code	0 28852 00161 7	GTIN	00728852001616

Kosher

Orthodox Union

GFSI

SQF Certified

Country of Origin

U.S.A

Handling & Baking Instructions

Handling Instruction:

1. Keep in freezer (below 0°F) until ready to use
2. Thaw at room temperature approximately 30 minutes or bake straight from freezer.

Baking Instruction:

1. Oven Temperature: 375°F for 20-25 minutes. Convection Oven: Reduce temperature by 10%

* **Caution:** Must bake before consumption, do not eat raw dough.

Proofing with too high of a proof temperature will cause the butter to melt out, yielding inferior products.

Safety and Quality Protocols

Metal Detector Check for Foreign Material: Start Up, Every One Hour, Shut Down

Bake and Weight Checks for Quality and Volume: Every 30 minutes by Pieces