



PRODUCT OF FRANCE

64002



FROZEN SWEET

PASTRIES

PASTRY DOUGH

Product Description

- Brick dough is ideal for folded pastry pies, triangles and crescent pastries, thanks to its crisp & golden envelope. A guarantee of success for every recipe! Sweet or savory, as an appetizer, an entrée or dessert, brick dough is great for entertaining.

Pack and Case Specifications

Pack Net Weight	Packs per Case	Units per Pack
24lb	50	10

Case Size (LxWxH)	Case Cube	Case Gross Weight	Cases per Pallet
14" x 13.25" x 8.75"	0.94ft3	25lb	84 (12/7)

Ingredients

Unbleached wheat flour, water, salt, non hydrogenated sunflower oil, calcium propionate (preservative), soy lecithin.

Microbiological

TPC: <1,000,000 cfu/g
E.coli: <10 cfu/g
Staphylococcus aureus: <100 cfu/g
Salmonella: Absence/25g
Listeria: Absence/25g

Physical

Diameter: 30 cm (11.8")

Nutrition

Nutrition Facts

Serving Size 1 sheet (17g)
Servings Per Container 10

Amount Per Serving	
Calories 25	Calories from Fat 0
% Daily Value*	

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 70mg	3%
Total Carbohydrate 5g	2%
Dietary Fiber less than 1g	3%
Sugars 0g	
Protein 1g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Allergens

CONTAINS WHEAT (GLUTEN), SOY.

Organoleptic

Certificates and Claims

Kosher (K)

Cooking Directions

Thaw the brick dough prior to use and cook in the oven or in the fryer.

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 18 months.

UPC code

