

Pepperidge Farm® Puff Pastry Sheets



CASE CODE
1846
3

PACK & SIZE
20 x 350 g



There's no limit to what you can do. Strudels and fruit flans, pot pies, Wellingtons and quiche. You are limited only by your imagination.

- Delivers a delicate, and flaky bite while saving valuable skilled labour.
- Quality one can see & taste with a "better for you" perception versus the competition.
- Never deep fried!
- Ready in minutes any time of day.

NUTRITION FACTS

Per 100 g

Calories 390.7

Total Fat 23.4 g	0%
Saturated Fat 12 g	0%
+ Trans Fat 0.1 g	
Cholesterol 0.9 mg	0%
Sodium 337.4 mg	0%
Total Carbohydrate 38.5 g	0%
Sugars 2.8 g	0%
Dietary Fibre 3.5 g	0%
Protein 6.5 g	0%
Potassium 58.3 mg	0%
Calcium 9.9 mg	0%
Iron 2.2 mg	0%
Vitamin A 0 µg	0%
Vitamin C 0 mg	0%

*5% or less is a little. 15% or more is a lot.

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

SPECIFICATIONS

Case Code	18463
Pack & Size	20 x 350 g
Case Weight	7.00 kg

Ingredients

Enriched wheat flour, Vegetable oils (palm, soybean, hydrogenated cottonseed), Water, Salt, Sugars (glucose-fructose), Mono- and diglycerides, Soy lecithin, Turmeric extract, Annatto extract, Ascorbic acid.

Preparation

Bake according to directions before eating. Do not eat raw pastry dough.

1. Puff pastry thaws quickly, keep frozen until ready to use.
2. Thaw dough until pliable and cool to the touch.
3. Brush with beaten egg or milk before baking for a golden brown sheen.
4. Bake in a pre-heated 375°F (190°C) oven for 8-10 minutes, until golden brown.
5. Pre-baked pastry can be re-crisped in a pre-heated 350°F (180°C) oven for 3 minutes.

Serving Ideas

Sheets and shells allow for the creation of a wide variety of tantalizing desserts and appetizers. Imagination is the only limiting factor.

Case Size 43.02 cm x 30.00 cm x
11.75 cm
Cube 0.0151 m
UPC 063211184631
SCC-14 10063211184638

Storage & Handling

Shelf Life : 12 months

Keep frozen until ready to use. Do not refreeze defrosted dough.
Unused dough should be stored in an airtight container, refrigerated
and used within 3 to 4 days.