



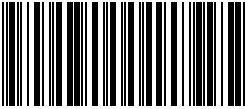
Product Code: 18722

CREAM CHEESE DANISH DOUGH

Cream Cheese Danish Dough offered in 4 oz servings, made with consistently high quality ingredients.



CASE GTIN



10788022041320

SPECIFICATIONS & STORAGE

GTIN:	10788022041320
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Case Count:	60
Master Pack:	CASE
Net Case Weight:	15 LB
Gross Case Weight:	17.62 LB
Case Cube:	0.728
Pallet Pattern:	13 Ti x 8 Hi (104 Cases/Pallet)
Serving Size:	1 DANISH (101 G)
Shelf Life from Manufacture:	180 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	3 DAYS
Shelf Life Refrigerated, Thawed:	0 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	4 OZ
Case Dimensions:	15.20 IN L x 9.44 IN W x 8.76 IN H

PRODUCT INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SALT, MONO AND DIGLYCERIDES, COLORED WITH (ANNATTO), TO PRESERVE FRESHNESS (CALCIUM DISODIUM EDTA), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE), SUGAR, CORN SYRUP, CREAM CHEESE (PASTEURIZED MILK AND CREAM, SALT, CAROB BEAN GUM, CHEESE CULTURE), VEGETABLE SHORTENING (SOYBEAN OIL, MONO AND DIGLYCERIDES), YEAST, WHEY (A MILK DERIVATIVE), EGGS, CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED CORNSTARCH, PALM OIL, SOY FLOUR, NATURAL AND ARTIFICIAL FLAVOR, SALT, CITRIC ACID, GLUCONO DELTA LACTONE, LACTIC ACID, MONOGLYCERIDES, MOLASSES, SKIM MILK, POLYSORBATE 60, TO PRESERVE FRESHNESS (SODIUM BENZOATE, POTASSIUM SORBATE), DEGERMED YELLOW CORN FLOUR, COLORED WITH (TITANIUM DIOXIDE, BETA CAROTENE, TURMERIC AND ANNATTO EXTRACTS), LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), ARTIFICIAL COLOR (YELLOW 5, YELLOW 6), DATEM, SOYBEAN OIL, ASCORBIC ACID, ENZYME, CELLULOSE GUM, SOY LECITHIN, L-CYSTEINE HYDROCHLORIDE.

ALLERGENS

CONTAINS: EGGS, MILK, SOY, WHEAT CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

Step One: Place frozen Danish (3x4) on paper lined baking sheet pan. - Place on rack and cover. Place in cooler for next day's needs. Step Two: Proof Danish 45 to 60 minutes. - Top with 1 ounce of streusel topping. Step Three: Bake at 350°F for 14 to 18 minutes, or until light golden brown.

Nutrition Facts

1 Servings Per Container
Serving Size 1 DANISH (101 g)

Amount Per Serving
Calories 380

	% Daily Value*
Total Fat 22g	29%
Saturated Fat 10g	50%
<i>Trans</i> Fat 0g	
Cholesterol 15mg	5%
Sodium 540mg	24%
Total Carbohydrate 39g	14%
Dietary Fiber 1g	4%
Total Sugars 11g	
Includes 10g Added Sugars	20%
Protein 5g	10%
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 1.9mg	10%
Potassium 100mg	2%
Thiamin	20%
Riboflavin	10%
Niacin	8%
Folate	10%

* The % Daily Value (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.

100g Nutrition Facts

Calories	332.478
Calories From Fat	177.956
Calories From Saturated Fat	80.035
Protein	4.616 G
Carbohydrates	34.16 G
Sugars	9.486 G
Added Sugars	8.931 G
Sugar Alcohol	0 G
Water	39.037 G
Fat	19.773 G
Saturates	8.893 G
Trans Fat	0.269 G
Cholesterol	13.54 MG
Fiber	1.056 G
Minerals	
Ash	2.414 G
Calcium	13.476 MG
Iron	1.695 MG
Sodium	480.113 MG
Thiamin	0.211 MG
Riboflavin	0.125 MG
Niacin	1.627 MG
Potassium	85.058 MG
Vitamin A	310.177 IU
Vitamin C	0.016 MG
Vitamin D	0.065 MCG
Folic Acid	41.233 MCG