



Product Code: 40405

PLAIN DANISH DOUGH - ROUND TWIST

Plain unfilled round twist (coils) Danish dough. A rich laminated dough with a sweet flavor profile.



SPECIFICATIONS & STORAGE

GTIN:	00773479404050
Kosher Certification:	COR
Kosher Status:	PARVE
Case Count:	120
Master Pack:	CASE
Net Case Weight:	18.75 LB
Gross Case Weight:	20.75 LB
Case Cube:	0.911
Pallet Pattern:	8 Ti x 7 Hi (56 Cases/Pallet)
Serving Size:	1 DANISH (65g)
Shelf Life from Manufacture:	120 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	2.5 OZ
Case Dimensions:	17.75 IN L x 12.56 IN W x 7.06 IN H

PRODUCT INGREDIENTS

INGREDIENTS FOR US MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, ENZYMES), WATER, MARGARINE (PALM OIL, CANOLA OIL, WATER, SUGAR, VINEGAR, CANOLA LECITHIN, CITRIC ACID, NATURAL FLAVOR, ANNATTO (COLOR), VITAMIN A PALMITATE, VITAMIN D), SUGAR, YEAST, SALT, SOY FLOUR, TO PRESERVE FRESHNESS (SODIUM PROPIONATE), SODIUM ACID PYROPHOSPHATE, MONO AND DIGLYCERIDES, ARTIFICIAL COLORS (YELLOW 5, YELLOW 6), SODIUM BICARBONATE, SOYBEAN AND/OR CANOLA OIL, NATURAL AND ARTIFICIAL FLAVOR, ASCORBIC ACID, ENZYMES. CONTAINS: WHEAT, SOY MAY CONTAIN: EGGS, MILK, TREE NUTS AND SESAME CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

HANDLING INSTRUCTIONS: KEEP FROZEN AT 0°F (-18°C) OR BELOW UNTIL READY TO USE. 1. PLACE DANISH ON PARCHMENT PAPER LINED SHEET PAN. RESEAL AND RETURN PARTIALLY USED CASE TO THE FREEZER IMMEDIATELY. 2. PLACE IN RETARDER OVERNIGHT OR COMPLETELY THAW AT ROOM TEMPERATURE. KEEP COVERED WITH PLASTIC. 3. REMOVE FROM RETARDER AND LEAVE AT ROOM TEMPERATURE FOR 20 MINUTES. 4. BRUSH LIGHTLY WITH EGG WASH. 5. PROOF UNTIL DOUBLE IN SIZE AT 90°F (32°C) AND 70% HUMIDITY. 6. ADD APPROXIMATELY 1/2 OZ OF DANISH FILLING AND STREUSEL (OPTIONAL) ON EACH DANISH DOUGH. 7. BAKING GUIDELINES: BAKE AT 375°F - 400°F (190°C - 205°C); FOR 15 - 18 MINUTES OR UNTIL GOLDEN BROWN. 8. REMOVE FROM OVEN AND COMPLETELY COOL ON BAKING PAN BEFORE DISPLAYING OR PACKAGING. 8. BRUSH WITH WARM GLAZE.

Nutrition Facts

1 Servings Per Container
Serving Size 1 DANISH (65g)

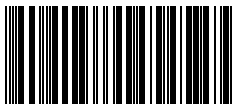
Amount Per Serving	Calories	230
		% Daily Value*
Total Fat 11g		11%
Saturated Fat 4.5g		4%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 290mg		290%
Total Carbohydrate 28g		28%
Dietary Fiber 1g		1%
Total Sugars 5g		
Includes 4g Added Sugars		4%
Protein 5g		%
Vitamin D 0mcg		0%
Calcium 10mg		8%
Iron 2mg		2%
Potassium 70mg		70%

* 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	325.353
Protein	7.042 G
Carbohydrates	39.437 G
Sugars	7.042 G
Added Sugars	5.634 G
Sugar Alcohol	0 G
Water	36 G
Fat	15.493 G
Saturates	6.338 G
Trans Fat	0 G
Cholesterol	0 MG
Fiber	1.409 G
Minerals	
Ash	2.028 G
Calcium	12.676 MG
Iron	2.817 MG
Sodium	408.451 MG
Thiamin	0 MG
Riboflavin	0 MG
Niacin	0 MG
Potassium	97.183 MG
Vitamin D	0 MCG
Folic Acid	0 MCG

CASE GTIN



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