



Product Code: 05419

ORANGE CRANBERRY SCONE DOUGH, 40 10-OZ PIECES

Cranberry orange scone dough with a dense flaky texture and just the right amount of sweetness. 10 oz square dough piece that can be cut into various shapes and sizes.

Nutrition Facts

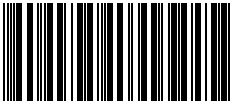
4 Servings Per Container

Serving Size

* 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.



CASE GTIN



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SPECIFICATIONS & STORAGE

GTIN:	00049800054196
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	40
Master Pack:	CASE
Net Case Weight:	25 LB
Gross Case Weight:	26.475 LB
Case Cube:	0.860
Pallet Pattern:	10 Ti x 8 Hi (80 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	210 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	3 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	10 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 8.12 IN H

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), MARGARINE (SOYBEAN AND PALM OILS, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, TO PRESERVE FRESHNESS (SODIUM BENZOATE), COLORED WITH (BETA CAROTENE), VITAMIN A PALMITATE), SUGAR, WATER, SWEETENED DRIED CRANBERRIES (CRANBERRIES, SUGAR, SUNFLOWER OIL), CONTAINS LESS THAN 2% OF THE FOLLOWING: ORANGE PEEL, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SALT, NATURAL AND ARTIFICIAL FLAVOR, ORANGE OIL, EGG YOLKS.

ALLERGENS

CONTAINS: EGGS, SOY, WHEAT
MAY CONTAIN PEANUTS, TREE NUTS AND MILK

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

DO NOT CONSUME RAW SCONE DOUGH. USE SAFE FOOD HANDLING PROCEDURES 1. STORE FROZEN SCONE DOUGH BETWEEN 0 F (-18 C) AND -10 F (-23 C) UNTIL READY TO USE. 2. PLACE FROZEN SCONES APPROXIMATELY 1" APART ON PAPER LINED TRAY. 3. FOR BEST RESULTS, LET THAW AT ROOM TEMPERATURE FOR 15 -20 MINUTES. 4. MAY BE CUT AS DESIRED TO CREATE DIFFERENT SHAPES AND SIZES. 5. BAKE IN A PREHEATED RACK OR CONVECTION OVEN AT 350 F (175 C) FOR APPROXIMATELY 20 -25 MINUTES. NOTE: SCONES SHOULD BE GOLDEN BROWN - AVOID OVER BAKING.