



PEPPERIDGE FARM PUFF PASTRY SHEETS

Code de cas
18463

Back et taille
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.

Faits nutritionnels

Portion	51 g
Quantité par portion	
Calories 200	Calories provenant des lipides
% Valeur quotidienne	
Graisse totale 12g	18%
Graisse saturée 6g	30%
Gras trans 0.1g	
Cholestérol 5mg	2%
Sodium 170mg	7%
Glucides totaux 20g	7%
Fibre alimentaire 1g	4%
Sugars 1g	2%
Protéine 3g	6%
Vitamine A 0%	Vitamine C 0%
Calcium 0%	Fer 8%
Vitamine E 0%	Thiamine 0%
Magnésium 0%	Zinc 0%

* Pourcentage des valeurs quotidiennes sont basées sur un régime de 2 000 calories.
Les données nutritionnelles sont basées sur nos données actuelles. Toutefois, étant donné que les données peuvent changer de temps à autre, ces informations peuvent ne pas toujours être identiques au tableau de la valeur nutritive figurant sur les étiquettes des produits.

INGRÉDIENTS

INGREDIENTS: ENRICHED WHEAT FLOUR, VEGETABLE OIL MARGARINE (PALM, SOYBEAN, COTTENSEED, SOY LECITHIN), WATER, HIGH FRUCTOSE CORN SYRUP, SALT, ASCORBIC ACID.

CARACTÉRISTIQUES ET AVANTAGES

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.

IDÉES DE SERVICE

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

PRÉPARATION

Preheat in a conventional oven to 400 F (204C). Thaw pastry sheets for 10 min or until soft enough to mold. Chill in refrigerator (32F - 40F) (0C - 15C) until needed. Fill pastry sheets with the chosen recipe. Bake at 400F - 425F (204C - 218C) until puffed and golden brown. Baking time varies with the recipe.

MANIPULATION

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.

STOCKAGE

Durée de conservation: 12 months

Température de stockage: C

PLUS

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DÉTAILS DE L' EMBALLAGE

Pack et taille:	20 x 350 g	Poids du boîtier:	7.00 KG	UPC:	63211184631
Cube:	0.0151 M	Taille de la valise:	43.02CM x 30.00CM x 11.75CM (L x W x H)	SCC-14:	10063211184638