

Pepperidge Farm® Patty Shells



CASE CODE
07569

PACK & SIZE
96 x 42.5 g



NUTRITION FACTS

Per 100 g

Calories 390.7

Total Fat 23.4 g

Saturated Fat 12 g

+ Trans Fat 0.1 g

Total Carbohydrate 38.5 g

Dietary Fibre 3.5 g

Sugars 2.8 g

Protein 6.5 g

Cholesterol 0.9 mg

Sodium 337.4 mg

Potassium 58.3 mg

Calcium 9.9 mg

Iron 2.2 mg

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	07569
Pack & Size	96 x 42.5 g
Case Weight	4.90 kg
Case Size	32.39 cm x 16.51 cm x 18.10 cm
Cube	0.0097 m
UPC	063211075694
SCC-14	10063211075691

Perfect for sweet or savoury fillings. Try Chicken à la King, Seafood Newberg, fresh fruit and whipped cream, to name just a few.

- Delivers a delicate 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.

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) degree oven for 8-10 minutes, until golden brown.
5. Pre-baked pastry can be re-crisped in a pre-heated 350°F (180°C) degree 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.

Storage & Handling

Shelf Life : 12 months

Do not re-freeze. Do not use if film is torn or missing. Do not hold refrigerated product longer than 2 days.