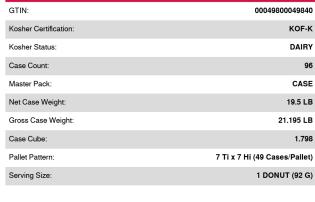


Product Code: 04984

RTF (READY-TO-FINISH) RASPBERRY FILLED YEAST DONUT SHELL

Ready-to-Finish raspberry filled round yeast donut shell. Bulk packed.

SPECIFICATIONS & STORAGE



Storage Method:	Keep Frozer

Master Unit Size:	3.25 OZ
Case Dimensions:	19.5 IN L x 12.88 IN W x 12.38 IN H

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RI BOFLAVIN, FOLIC ACID), PALM OIL, SUGAR, CORN SYRUP, WATER, DEXTROSE, APPLE JUICE, WHEY (A MILK DERIVATIVE), CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, MODIFIED CORNSTARCH, YEAST, GLYCERIN, SEEDLESS RASPBERRY PUREE, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), DEFATTED SOY FLOUR, SKIM MILK, MALIC ACID, SODIUM CITRATE, NATURAL AND ARTIFICIAL FLAVOR, DISTILLED MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, SUGAR. TO PRESERVE FRESHNESS (SODIUM BENZOATE, CALCIUM PROPIONATE, POTASSIUM SORBATE), GELLAN GUM, CELLULOSE GUM, GUAR GUM, XANTHAN GUM, ARTIFICIAL COLOR (RED 40, BLUE 1), ASCORBIC ACID, COLORED WITH (BETA CAROTENE), CITRIC ACID. EGGS.

ALLERGENS

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

TIPS & HANDLING

Handling Instructions: KEEP FROZEN 0°F (-18°C) OR BELOW 1. PLACE ON LINED SHEET PAN. 2. THAW FOR 60 MINUTES AT ROOM TEMPERATURE, 3, HEAT AT 375°F (190°C) IN A RACK OVEN OR 350°F (180°C) IN A CONVECTION OVEN FOR 2 - 3 MINUTES 4 FINISH AS DESIRED: GLAZE IMMEDIATELY, SUGAR WHEN WARM OR ICE WHEN COOL

Nutrition Facts

1 Servings Per Container Serving Size 1 DONUT (92 g)

Amount Per Serving

Vitamin D 0.4mcg

Potassium 60mg

Calcium 10mg

Iron 1.5mg

Thiamin

Folate

Riboflavin

Calories	350
Total Fat 18g	% Daily Value* 23%
Saturated Fat 8g	41%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 44g	16%
Dietary Fiber 1g	3%
Total Sugars 19g	
Includes 18g Added Suga	rs 37 %
Protein 4g	8%

350

2%

2%

8%

2%

20%

10%

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.

)
382.087
172.318
80.736
4.362 G
48.107 G
20.904 G
19.938 0
0 G
26.791 G
19.146 G
8.971 G
0.18 G
0.124 MG
0.981 G
1.595 G
15.197 MG
1.575 MG
384.73 MG
0.253 MG
0.156 MG
2.256 MG
64.781 MG
95.637 IU
0.795 MG
0 MCG
46.633 MCG







