Base Product Code: 105193000

GTIN: 10094562051935





Base Product Code	105193000
GTIN	10094562051935
Case UPC	9456205193
Distributor Name	No Distributor Selected
Distributor Product Code	

Unit Weight	
Units per Case	60
Case Dimensions	Case Dimensions (in): 15.94 (L) X 11.94 (W) X 7.43 (H)
Gross Case Weight	16.70 LB
Net Case Weight	13.88 LB
Pallet Information	Layer: 10, High: 9, Pal Qty: 90

Product Description

Frozen cherry turnovers in a 3.7 oz size made with Pillsbury(TM) puff pastry dough.

Benefits

Pillsbury(TM) cherry turnovers provide premium quality and exceptional taste. The freezer-to-oven format keeps back of house preparation simple while still adding variety to the traditional bakery assortment.

Storage Instructions

Turnover dough is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw dough; wash hands and surfaces after handling. Best if Used By code date. Store in freezer 0 degrees F or colder.













Open Case

Raw

Base Product Code: 105193000

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Nutrition Facts			
Serving Size	1 turnover (105g)		(100g)
	As Packaged		As Packaged
Calories	350kcal		336kcal
		%DV*	
Total Fat	22g	28%	21g
Saturated Fat	11g	53%	10g
Trans Fat	0g		0g
Cholesterol	0mg	0%	0mg
Sodium	230mg	10%	218mg
Total Carbohydrate	35g	13%	33g
Dietary Fiber	1g	4%	1g
Total Sugars	9g		9g
Incl. Added Sugars	8g	16%	8g
Protein	4 g		4g
Vitamin D	0µg	0%	Оµд
Calcium	30mg	2%	27mg
Iron	2mg	8%	2mg
Potassium	0mg	0%	56mg
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^{*}Percent Daily Value (DV) are based on a 2,000 calorie diet

Ingredients & Claims

INGREDIENTS: CHERRY FILLING (WATER, CHERRIES, SUGAR, GLUCOSE SYRUP, MODIFIED CORN STARCH, FRUIT AND VEGETABLE JUICE ADDED FOR COLOR [SWEET POTATO, APPLE, BLACK CARROT, CARROT], MALIC ACID, SALT, NATURAL FLAVOR, CITRIC ACID, SODIUM BENZOATE AND POTASSIUM SORBATE [PRESERVATIVES]), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PALM OIL, SOYBEAN OIL, SALT, MONOCALCIUM PHOSPHATE.

CONTAINS WHEAT INGREDIENTS.

Kosher Dairy

Preparation

BAKE: Place 12 turnovers on a parchment lined 18"X26" sheet pan in a 3X4 pattern. Note: For best results, do not thaw.

Bake using the guidelines listed below.

	Standard/Reel	Rack	Convection*
Temperature (F)	375°	350°	325°
Time (minutes)	34-38	34-38	30-34

*Rotate pan halfway through bake time

Baking times will vary by oven type and quantity in oven. Remove from oven when turnovers begin to brown. Note: Turnovers must be fully baked to yield a light, flaky texture. Allow to cool before icing.

String ice, if desired, using roll icing.

^{**}Not a significant nutrient source