# **Base Product Code: 105415000**

GTIN: 10094562054158

# Description: Pillsbury Frozen Turnover Dough Sugared Apple 3.7 oz



Base Product Code	105415000	
GTIN	10094562054158	
Case UPC	9456205415	
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	17.70 LB
Net Case Weight	13.88 LB
Pallet Information	Layer: 10, High: 9, Pal Qty: 90

# **Product Description**

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

#### **Benefits**

Pillsbury(TM) apple sugared 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

Keep Frozen. Do not eat raw dough.

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.













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Nutrition Fac	cts		
Serving Size	1 turnover (105g)		(100g)
Calories	As Packaged <b>340kcal</b>		As Packaged <b>326kcal</b>
Culones	o lokeui		020K84I
		%DV*	
Total Fat	20g	25%	19g
Saturated Fat	10g	48%	9g
Trans Fat	0g		0g
Cholesterol	0mg	0%	0mg
Sodium	200mg	9%	190mg
Total Carbohydrate	37g	14%	36g
Dietary Fiber	lg	4%	lg
Total Sugars	15g		14g
Incl. Added Sugars	13g	27%	13g
Protein	4g		4g
Vitamin D	0µg	0%	0µg
Calcium	30mg	2%	25mg
Iron	2mg	8%	1mg
Potassium	0mg	0%	54mg
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<sup>\*</sup>Percent Daily Value (DV) are based on a 2,000 calorie diet

### **Ingredients & Claims**

INGREDIENTS: APPLE FILLING (WATER, SUGAR, GLUCOSE, EVAPORATED APPLES, MODIFIED CORN STARCH, SPICE, CITRIC ACID, SODIUM BENZOATE AND POTASSIUM SORBATE [PRESERVATIVES]), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PALM OIL, SUGAR, 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

<sup>\*</sup>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.

<sup>\*\*</sup>Not a significant nutrient source