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No Distributor Selected		

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

Benefits

Pillsbury(TM) raspberry 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. 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.













Base Product Code: 105418000

GTIN: 10094562054189

Description: Pillsbury(TM) Frozen Turnover Dough Sugared Raspberry 3.7 oz



Nutrition Facts			
Serving Size	1 turnover (105g)		(100g)
	As Packaged		As Packaged
Calories	360kcal		345kcal
		%DV*	
Total Fat	20g	25%	19g
Saturated Fat	10g	48%	99
Trans Fat	0g		0g
Cholesterol	0mg	0%	0mg
Sodium	220mg	9%	205mg
Total Carbohydrate	42g	15%	40g
Dietary Fiber	lg	5%	lg
Total Sugars	21g		20g
Incl. Added Sugars	20g	41%	19g
Protein	4g		4g
Vitamin D	0µg	0%	0µg
Calcium	0mg	0%	24mg
Iron	2mg	8%	lmg
Potassium	0mg	0%	44mg
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^{*}Percent Daily Value (DV) are based on a 2,000 calorie diet

Ingredients & Claims

INGREDIENTS: RASPBERRY FILLING (SUGAR, WATER, HIGH FRUCTOSE CORN SYRUP, RASPBERRIES, MODIFIED CORN STARCH, CITRIC ACID, CELLULOSE GEL, SALT, SODIUM CITRATE, BLACKBERRY JUICE CONCENTRATE, GELLAN GUM, NATURAL FLAVOR, CELLULOSE GUM, SODIUM BENZOATE AND POTASSIUM SORBATE [PRESERVATIVES], COLORED WITH RED 40 AND BLUE 1), 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

^{*}Rotate pan halfway through bake time

String ice, if desired, using roll icing.

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.

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^{**}Not a significant nutrient source