



1354 – 3.7oz Pre-Sugar Apple Turnover

Ingredient Declaration

Dough: Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Iron, Ascorbic Acid, Thiamin Mononitrate, Riboflavin, Folic Acid. Ascorbic Acid added as a Dough Conditioner), Water, Shortening (Palm Oil, Beta Carotene (Color)), Salt, Vital Wheat Gluten

Apple Filling: Apples (Prepared with Sodium Sulfite and Calcium Chloride), Water, Sugar, Modified Corn Starch, Contains 2% or Less of the Following: Lemon Juice, Cinnamon, Citric Acid, Potassium Sorbate (Preservative), Gellan Gum, Salt, Nutmeg

Topping: Crystal Sugar

Allergens: **Wheat, Sulfites**

Net Weight	Case Weight	Case Pack
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15.83 lbs	16.83 lbs	60 pcs
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Packaging and Storage Standards

Storage and Transportation	Raw Frozen 0 °F to -10°F	Lot Code Explanation	Item Code & Name and Pull Date (Expiration Date)
Palletize	99 Cases at 1666.17 lbs	Ti/Hi	11 x 9
Case Cube	0.57 cuft	Case Dimension	15.220" x 10.570" x 6.090"
UPC Code	0 28852 01354 2	GTIN	00728852013541

Kosher

Triangle K and Orthodox Union

GFSI

SQF Certified

Country of Origin

U.S.A

Baking Instructions

Must bake before consumption, do not eat raw dough.

1. Thaw at room temperature approximately 30 minutes or bake straight from freezer.
2. Oven Temperature: 375°F for 20-25 minutes. Convection Oven: Reduce temperature by 10%

Safety and Quality Protocols

Metal Detector Check for Foreign Material: Start Up, Every Two Hours, Shut Down
Bake and Weight Checks for Quality and Volume: Every 30 minutes by Pieces