



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	1902511016
Effective Date: 2023-07-14	Program:	21.0 Specification Program	Market: USA
Supersedes Date: 2018-02-14	Location:	Corporate	Country of Origin: USA
Date Validated: 2023-07-14	Controlled Copy		

Food Name: French Puff Pastry Dough

Finished Foods: Puff Pastry

Brand / Customer: Pennant

Sub Brand: N/A

Food Item Description

Two 15-pound puff pastry frozen dough slabs separated by a liner and wrapped, then packed and sealed in a master case. Once the dough is to be used, follow handling instructions to thaw and sheet to desired thickness. When the dough is baked, the fine, 100+ layers bake out to be traditional puff pastry in light brown to a dark brown color pending on the application and toppings. This dough may be utilized for both sweet and savory variations as it is versatile during make-up and finishing.



* Image provided for reference only. Actual item size and dimensions may be different.

Individual Food Specification

Net Weight of Individual Packaged Unit:

15 lb / 240 oz

6.8 kg / 6804 g

Raw Piece Weight


15 lb / 240 oz

Prepared Piece Weight

N/A oz

Raw Item Dimensions

	Minimum	Target	Maximum
Length (")	16	17	18
Width (")	10.5	11.5	12.5
Height (")	1.5	2	2.5
Circumference (")	N/A	N/A	N/A
Diameter (")	N/A	N/A	N/A
Weight (oz)	N/A	240	N/A

Prepared By:  Bonnie Lai, Regulatory Analyst



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PACKAGING

FDA Product Code: N/A

Facility ID: 110B

USDA Establishment: N/A

Customer Code: N/A

Packaging Format: Two 15-pound puff pastry frozen dough slabs separated by a liner and wrapped in a master case.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	2	UPC/GTIN:	N/A
	Bag Dimensions:	N/A " L X N/A " W X N/A " H	Bag Cube (Cu. Ft.):	N/A
	Bag Gross Wt. :	N/A lbs N/A kg	Bag Net Wt. :	30 lbs 13.6 kg
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10019025110165
	Bag per Case :	1	Pieces per Case :	2
	Case Dimensions:	18.875 " L X 14.125 " W X 5 " H	Case Cube (Cu. Ft.):	0.771
	Case Gross Wt. :	31.5 lbs 14.2 kg	Case Net Wt. :	30 lbs 13.6 kg
	Net Wt. statement:	2 / 15 lb (6.8 kg) Dough Portions; NET WT 30 lb (13.6 kg)		
	Cases per Row (Ti):	6		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	54		



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ALLERGENS AND SENSITIVE INGREDIENTS

Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Wheat :	Contains



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INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE SHORTENING (SOYBEAN OIL, HYDROGENATED PALM OIL, FRACTIONATED PALM OIL, MONO- AND DIGLYCERIDES, ARTIFICIAL FLAVOR, ANNATTO EXTRACT [COLOR]), WATER, CONTAINS 2% OR LESS OF: SALT, WHEAT GLUTEN, DOUGH CONDITIONER (SODIUM STEAROYL LACTYLATE, CALCIUM CARBONATE, L-CYSTEINE HYDROCHLORIDE), MONOCALCIUM PHOSPHATE (LEAVENING), COLOR (YELLOW #5, YELLOW #6, RED #40).

CONTAINS: WHEAT.

MADE IN A FACILITY THAT ALSO PROCESSES EGGS, MILK, AND SOY.

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CN Statement

Not applicable

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NUTRITION VALUES

100g unrounded:

☐

BAKED

☒

UNBAKED

☐

FRIED

☐

N/A

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Protein (g)	6.15
Gram Weight (g)	100.00	Water (g)	29.60
Calories (kcal)	424.23	Ash (g)	1.13
Calories from Fat (kcal)	255.51	Vitamins	
Calories from SatFat (kcal)	115.94	Vitamin A - IU (IU)	0.64
Fat (g)	28.39	Vitamin A - RAE (mcg)	0.00
Saturated Fat (g)	12.88	Vitamin C (mg)	0
Trans Fatty Acid (g)	0.55	Vitamin D - IU (IU)	0
Poly Fat (g)	8.85	Vitamin D - mcg (mcg)	0
Mono Fat (g)	4.74	Minerals	
Cholesterol (mg)	0	Sodium (mg)	254.17
Carbohydrates (g)	35.17	Potassium (mg)	47.49
Dietary Fiber (US 2016) (g)	1.16	Calcium (mg)	71.81
Total Sugars (g)	0.18	Iron (mg)	2.29
Added Sugar (g)	0		

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CLAIMS

Kosher: OU Pareve

Other: Contains a bioengineered food ingredient.

Other: THIS FOOD ITEM IS NOT A READY TO EAT PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS.



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STORAGE & HANDLING

Total Shelf Life from Production (Days): 360	Distributed: Frozen (-10 - 10°F)
Best Before Date Format: None	
Lot Code Format (explained): YNLDDDSL - Where Y = 1 digit year; NL = Bakery ID; DDD = Julian Day; S = Shift; L = Line	
Storage Conditions: Keep Frozen	
Shelf Life After Baking : N/A	After Baking Storage Type: N/A
Shelf Life After Defrosting : N/A	After Defrost Storage Type: N/A
Min-Max. Distribution Temperature: Frozen (-10 - 10°F)	
Min. Shelf Life Remaining at Receipt at DC (Days): 30	



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PREPARATION and / or BAKING INSTRUCTIONS

INSTRUCTIONS FOR USE:

1. THAW DOUGH IN PLASTIC WRAPPER IN COOLER (35° - 40° F) FOR 24 HOURS. MAKE SURE DOUGH IS COMPLETELY THAWED BEFORE SHEETING. IF TAKEN DIRECTLY FROM COOLER, ALLOW BULK DOUGH TO BENCH REST 30-45 MINUTES BEFORE SHEETING. THIS WILL BRING THE DOUGH TO AN IDEAL TEMPERATURE RANGE OF 40°—55° F.
2. COVER UNUSED DOUGH AND PLACE IMMEDIATELY IN COOLER. USE WITHIN 48 HOURS.
3. BAKE LARGE ITEMS AT 370° – 380° F UNTIL GOLDEN BROWN.
4. BAKE SMALL ITEMS AT 380° - 400° F UNTIL GOLDEN BROWN.

Prepared By:

A handwritten signature in black ink, appearing to read 'Bonnie Lai'.

Bonnie Lai, Regulatory Analyst



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ADDITIONAL DETAILS

Distributed by:
Aspire Bakeries
Los Angeles, CA 90045 USA
1-844-99ASPIRE (1-844-992-7747)

REVIEWS AND APPROVALS
Wouter De Beuckelaer, R&D, July 13 , 2023

Prepared By:  Bonnie Lai, Regulatory Analyst