



2580 – 3oz Danish Snail

Ingredient Declaration

Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Ascorbic Acid, Thiamin Mononitrate, Riboflavin, Folic Acid. Ascorbic Acid added as a Dough Conditioner), Margarine (Palm Oil, Water, Salt, Vegetable Mono-and Diglycerides, Natural Butter Flavor, Citric Acid Added as a Preservative, Colored with Beta Carotene, Vitamin A Palmitate added), Butter, Water, Yeast, Eggs, Sugar, Dextrose, Salt, Nonfat Dry Milk, Dough Conditioner (Wheat Flour, Malted Barley Flour, Ascorbic Acid, Enzymes), Baking Powder (Sodium Acid Pyrophosphate, Bicarbonate Soda, Corn Starch, Monocalcium Phosphate), Natural Vanilla Flavor

Allergens: **Wheat, Milk, Eggs**

Net Weight

15 lbs

Case Weight

16 lbs

Case Pack

80 pcs

Packaging and Storage Standards

Storage and Transportation

Raw Frozen 0 °F to -10°F

Palletize

99 Cases at 1584 lbs

Case Cube

0.69 cu ft

UPC Code

0 28852 02580 4

Lot Code Explanation

Ti/Hi

Case Dimension

Item Code & Name and Pull Date (Expiration Date)

11 x 9

15.570" x 11.070" x 6.890"

GTIN

00728852025803

Kosher

Triangle K and Orthodox Union

GFSI

SQF Level 2 Certified

Country of Origin

U.S.A.

Baking Instructions

Handling Instructions:

1. Keep in freezer (below 0°F) until ready to use
2. Thaw at room temperature approximately 1 hour or overnight in refrigerator

Baking Instructions:

1. Proof at 85°F/75-80% for 60-70 minutes
2. Bake at 375°F for 15 minutes. (340°F for convection oven)

* **Caution:** Must bake before consumption, do not eat raw dough.

Proofing with too high of a proof temperature will cause the butter to melt out, yielding inferior products.

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