Base Product Code: 105416000

GTIN: 10094562054165





Base Product Code	105416000	
GTIN	10094562054165	
Case UPC	9456205416	
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 blueberry sugared turnovers in a 3.7 oz size made with Pillsbury(TM) puff pastry dough.

Benefits

Pillsbury(TM) blueberry 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.













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Nutrition Facts			
Serving Size	1 turnover (105g)		(100g)
	As Packaged		As Packaged
Calories	370kcal		352kcal
		%DV*	
Total Fat	20g	25%	19g
Saturated Fat	10g	48%	9g
Trans Fat	0g		0g
Cholesterol	0mg	0%	0mg
Sodium	200mg	9%	189mg
Total Carbohydrate	44 g	16%	42g
Dietary Fiber	1g	4%	lg
Total Sugars	20g		19g
Incl. Added Sugars	18g	37%	18g
Protein	4 g		4g
Vitamin D	0µg	0%	Оµд
Calcium	0mg	0%	24mg
Iron	2mg	8%	lmg
Potassium	0mg	0%	50mg

^{*}Percent Daily Value (DV) are based on a 2,000 calorie diet

Ingredients & Claims

INGREDIENTS: BLUEBERRY FILLING (HIGH FRUCTOSE CORN SYRUP, WATER, MALTODEXTRIN, BLUEBERRIES, SUGAR, MODIFIED CORN STARCH, DRIED APPLES, XANTHAN GUM, CITRIC ACID, POTASSIUM SORBATE AND SODIUM BENZOATE [PRESERVATIVES], ARTIFICIAL FLAVOR, 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

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.

^{**}Not a significant nutrient source