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## Danish Dough Sheet

Pennant sheets of IQF layers of buttery rich sweet Danish Pastry dough in sheets, 10oz.

**Check out these other product SKUs:**

1902510801

1902533385

### Product Title

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**DANISH DOUGH SHEET 8x12 BULK TRAY 1/24/10 OZ**

### Specifications

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<b>SKU</b>	1902510801
<b>Shipper UCC Code</b>	10019025108018
<b>Case Dimensions</b>	18.500 IN L X 14.250 IN W X 3.750 IN H
<b>Case Gross Wt.</b>	16.5000 LB
<b>Case Net Wt.</b>	15.0000 LB
<b>Cases Per Pallet</b>	105
<b>Pieces per Case</b>	120.00

# Storage & Handling

**Shelf Life** 90 Days

# Claims

**Kosher** DAIRY

# Ingredients

ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN AND PALM AND HYDROGENATED PALM OIL, HIGH FRUCTOSE CORN SYRUP, YEAST, PALM OIL, CONTAINS 2% OR LESS OF: WHEY (MILK), EGGS, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), MONO AND DIGLYCERIDES, SOY FLOUR, SALT, WHEAT GLUTEN, NATURAL AND ARTIFICIAL FLAVOR, SODIUM STEAROYL LACTYLATE, DEXTROSE, COLOR (ANNATTO, TURMERIC, APOCAROTENAL). CONTAINS: EGG, MILK, SOY, WHEAT.

1. Remove desired number of sheets from box and thaw pieces until easily bendable.
2. Make up desired pastry.
3. Proof at 95°F with only enough humidity to prevent crusting do not exceed 100°F .
4. Bake at 380°F - 400°F for 10 – 12 minutes

# Product Title

**DANISH DOUGH SHEET 2/15 LB BAGNBOX BULK**

# Specifications

<b>SKU</b>	<b>1902533385</b>
<b>Shipper UCC Code</b>	<b>10019025333854</b>
<b>Case Dimensions</b>	<b>18.875 IN L X 14.125 IN W X 5.000 IN H</b>
<b>Case Gross Wt.</b>	<b>31.5000 LB</b>
<b>Case Net Wt.</b>	<b>30.0000 LB</b>
<b>Cases Per Pallet</b>	<b>54</b>

**Pieces per Case****240.00**

## Storage & Handling

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**Shelf Life****120 Days**

## Claims

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**Kosher****DAIRY**

## Ingredients

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ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, BARLEY MALT, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PARTIALLY HYDROGENATED SOYBEAN OIL AND COTTONSEED OIL, HIGH FRUCTOSE CORN SYRUP, YEAST, CONTAINS 2% OR LESS OF: WHEY (MILK), MONO- AND DIGLYCERIDES, EGGS, SOY FLOUR, SALT, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), NATURAL AND ARTIFICIAL FLAVOR, WHEAT GLUTEN, SODIUM STEAROYL LACTYLATE, DEXTROSE, ANNATTO AND TURMERIC (COLOR

1. Remove desired number of sheets from box and thaw pieces until easily bendable.
2. Make up desired pastry.
3. Proof at 95°F with only enough humidity to prevent crusting do not exceed 100°F .
4. Bake at 380°F - 400°F for 10 – 12 minutes

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