

Lecoq Cuisine

100217 - Danish Dough Half Size Block



Create fresh French pastries with ease by using these LeCoq Cuisine puff pastry dough sheets in your establishment! Artisanally-made by folding 100% pure butter into smooth puff pastry dough.



* Benefits

DANISH DOUGH HALF SIZE BLOCK

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURED BUTTER (CREAM, NATURAL FLAVORS), WATER, SUGAR, EGGS, YEAST, LESS THAN 2% OF: WHOLE MILK POWDER, MILK (MILK, VIT. D3), SALT, DATEM, ASCORBIC ACID, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE). CONTAINS: WHEAT, MILK, EGGS.

Nutrition Facts

Servings per Container 62 Serving size 1/62block (55g)

Amount per serving Calories

260

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% D	aily Value*
Total Fat 14g	18%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 130mg	6%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 5g Added Sugar	%
Protein 5g	_
Vitamin D 4.9mcg	25%
Calcium 20mg	2%
Iron 1.5mg	8%
Potassium 40mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Manufacturer

Handling Suggestions

MAY CONTAIN: TREE NUTS, SOY.

Storage: Keep Frozen, below 0F Shelf life: 120 days (Frozen)

Serving Suggestions

Great to make your own Danish in the shape you want

Prep & Cooking Suggestions

Defrost the dough in the refrigerator Gradually sheet down the dough to the desired thickness with a rolling pin or a dough-sheeter. Cut and shape the dough as you wish to create your pastries

pastries
The product needs to be proofed (temperature: 80F humidity:65-75% for the best results)
Bake the product - Notice that it must be baked thoroughly to 165F minimum for food safety

💇 Pro

Product Specifications

Brand

Lecoq Cuisine			Brid	dor USA Ir	nc.
UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
	DANDBH-2	100217	00878530004849		2/9.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.1lb	19lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18in	14in	3in	0.44ft3	12x30	78days	-5°F / -2°F





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Nutrition Analysis - By Measure

Calories	260	Total Fat	14g	Sodium	130mg
Protein	5	Trans Fats	0g	Calcium	20mg
Total Carbohydrates•••	28g	Saturated Fat 8g		Iron	1.5mg
Sugars	6g	Added Sugars	5g	Potassium	40mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	60mg		
Vitamin A(IU)•		Vitamin D	4.9mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium	_	Sulphites	_	Nitrates	

0	Additional Images					

