



Dutchland Classic Pastries
82130 - Fig Brie En Croute

Alouette double crme brie cheese topped with Divina fig filling wrapped in a flaky, buttery, melt in your mouth Puff Pastry shell. (12) 15.75 ounce, Fig Brie En Croutes are packed in a bulk case.



* Benefits

Product: Alouette double crme brie cheese topped with Divina fig filling wrapped in a flaky, buttery, melt in your mouth Puff Pastry shell. Fig Brie En Croutes are manufactured at an accepted range of 15.75 ounces to 16.75 ounces. Allergen Information: Contains wheat and milk. Manufactured on equipment that produces pastries containing egg, soy and tree nuts.
Packaging: (12) 15.75 ounce, bulk packaged Fig Brie En Croutes are packaged in a 1.0 mil polyethylene bag measuring 18"x16"x24" contained in a 44# cardboard case, measuring 15 3/4" x 11 13/16" x 5 3/16" (OD). Net product weight per case is 11.81 pounds. Gross case weight is 12.81 pounds.
Shipping: Fig Brie En Croute shipper cases are configured for 10 cases per tier, 14 tiers high for a total count of 140 cases. Pallet height is 78". Full pallet weight for Fig Brie En Croute is 1,843 pounds including the pallet.

Ingredients

Cultured Pasteurized Milk and Cream, Salt, Enzymes. Puff Pastry Enriched, Unbleached, Unbromated Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Butter (Pasteurized Cream, Lactic Acid, Starter Distillate), Water, Salt, Lemon Juice Concentrate, Ascorbic Acid. Fig Filling Figs, Pure Cane Sugar, Fruit Pectin, Citric Acid, Lactic Acid, Ascorbic Acid.

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container	8
Serving size	55.81 g
Amount per serving	
Calories	200
% Daily Value*	
Total Fat 14 g	18%
Saturated Fat 8 g	40%
Trans Fat	
Cholesterol 40 mg	13%
Sodium 230 mg	10%
Total Carbohydrate 14 g	5%
Dietary Fiber 0 g	4%
Total Sugars 5 g	
Includes 4 g Added Sugar	%
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 144 mg	10%
Iron 0 mg	0%
Potassium 38 mg	2%

* 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.

Handling Suggestions

Keep Frozen! -10 F to 0 F (Freezer-to-Oven)

Serving Suggestions

N/A

Prep & Cooking Suggestions

Preheat oven to 325F convection, or 350F for a conventional oven. Place frozen pastry on a parchment lined baking sheet. Thaw for approx. 30mins. Brush pastry with egg wash. Bake until fully puffed, golden brown and firm to the touch, approx. 45 minutes. Cool slightly before serving. For food safety and quality, cook before eating to a minimum internal temperature of 165 F.

✏ Product Specifications

Brand			Manufacturer			
Dutchland Classic Pastries			Wyhes Choice Inc			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	8213N	82130	0000898591002516		12/15.8 OZ	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
12.81 lb	11.81 lb	United States	No			
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.75 in	11.81 in	5.19 in	0.56 ft3	10x14	270 days	-2 °F / -5 °F



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Nutrition Analysis - By Measure

Calories	200	Total Fat	14 g	Sodium	230 mg
Protein	6	Trans Fats		Calcium	144 mg
Total Carbohydrates...	14 g	Saturated Fat	8 g	Iron	0 mg
Sugars	5 g	Added Sugars	4 g	Potassium	38 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	40 mg		
Vitamin A(IU)•		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

 Additional Images

