



Lecoq Cuisine

90026 - Danish Dough

Bulk Danish Dough made with 100% butter

304 oz. per piece, 2 pieces per case

DIY Pastry, fully customizable. Zero Trans fat. 150 day shelf life from date of production.



* Benefits

Bulk Danish Dough made with 100% butter
Very crusty, with little sugar and lots of butter layers
Comes in a block
304 oz. per piece, 2 pieces per case
DIY Pastry, fully customizable. Zero Trans fat. 150 day shelf life from date of production.
You can add sweet or savory fillings. Use for Brunch, Breakfast, or Hors D'oeuvres.
Can also use a variety of toppings on the dough

Ingredients

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURED UNSALTED BUTTER (CREAM, NATURAL FLAVORS (LACTIC ACID, STARTER DISTILLATE)), WATER, SUGAR, WHOLE EGGS (WHOLE EGGS, CITRIC ACID), MILK (MILK, VITAMIN D3), YEAST, SALT, WHEAT GLUTEN, XANTHAN GUM, ASCORBIC ACID, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE), CONTAINS: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS.

Allergens

Contains:

eggs milk wheat

Free From:

crustaceans fish peanuts soy
 tree nuts

Nutrition Facts

Servings per Container 152
Serving size 2.00Z (2oz)

Amount per serving
Calories 210

% Daily Value*

Total Fat 12g 15%
Saturated Fat 7g 35%
Trans Fat

Cholesterol 45mg 15%

Sodium 105mg 5%

Total Carbohydrate 22g 8%

Dietary Fiber 1g 4%

Total Sugars 5g

Includes 4g Added Sugar 8%

Protein 4g

Vitamin D 4mcg 20%

Calcium 20mg 2%

Iron 1mg 6%

Potassium 35mg 1%

* 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

Frozen

Product Specifications

Brand	Manufacturer	Product Category
Lecoq Cuisine	Bridor USA Inc.	Pastry Dough, Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	DANDB-2	90026	00878530000353		2/19 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
39.35lb	38lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
17.5in	26in	3in	0.79ft3	3x15	90days	-2°F / -5°F

Serving Suggestions

It is crucial that the product does not stay in the refrigerator more than a day either before it is shaped or after. The time in the refrigerator decreases the yeast activity so the item will not rise properly if refrigerated too long. For optimum results, defrost the dough in the refrigerator (keep the dough wrapped in a plastic while defrosting). Once defrosted, do not unfold the Bulk as it already contains 12 layers which is optimum for any croissant based product. Gradually sheet down the dough to the desired thickness with a rolling pin or a dough-sheeter. At that point, cut and shape the dough as you wish to create your pastries.

Prep & Cooking Suggestions

*If you are baking the dough the next morning, refrigerate immediately after shaping
* If you are freezing for future use freeze immediately after shaping
The product needs to be proofed (temperature: 80F humidity:65-75% for the best results)

Bake product thoroughly to 165 F minimum for food safety

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Nutrition Analysis - By Measure

Calories	210	Total Fat	12g	Sodium	105mg
Protein	4	Trans Fats		Calcium	20mg
Total Carbohydrates...	22g	Saturated Fat	7g	Iron	1mg
Sugars	5g	Added Sugars	4g	Potassium	35mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	45mg		
Vitamin A(U)		Vitamin D	4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

