

PFARM

74035 - Dough Pastry Puff Sheets

Round out your menu with these ready-to-bake turnovers. They can get breakfast service up and running in a snap, put an upscale element into coffee breaks, or add easy elegance to your dessert offerings. Because we only use quality, carefully selected ingredients, you can take pride in the fact that you're serving real food for life's moments. With over 60 flaky layers in each piece, our puff pastry is prepped the way you would. We then add a luscious, real fruit filling to make our turnovers then we bake it to a flaky crust. We've been baking for generations. Not just because it's our job, but because we love it. For more than 80 years, Pepperidge Farm has been committed to quality, and the light and delicate pastries that come out of our kitchen are fine examples of that dedication. There's no need for thawing; they can be baked right from the freezer.



✿ Benefits

EXCEPTIONAL QUALITY: Puff Pastry Sheets are light, tender pastry that puffs into dozens of flaky, golden layers for a supremely airy texture.
LABOR SAVER: Save time on prep by just thawing, heating and serving.
CROWD FAVORITE: Our puff pastries are vegan and Kosher certified.
LONG LASTING: With a shelf life of 1 year, you can save on waste and slack out as you need it.
MENU INSPIRATION: Create upscale desserts, show-stopping side dishes, exceptional entrees, and more with this perfect puff pastry.

Ingredients

MADE FROM: UNBLEACHED ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), WATER, VEGETABLE OILS (PALM, SOYBEAN, HYDROGENATED COTTONSEED), CONTAINS 2 PERCENT OR LESS OF: HIGH FRUCTOSE CORN SYRUP, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, MALTED BARLEY FLOUR, TURMERIC AND ANNATTO EXTRACTS FOR COLOR.

Allergens

Contains:



Handling Suggestions

Min Product Lifespan from Production: 365 Days. Minimum Temperature: -25 Fahrenheit. Maximum Temperature: -10 Fahrenheit. Additional Storage Instructions: STORE IN FREEZER UNTIL READY TO USE. STORE BAKED PUFF PASTRY IN A COOL, DRY PLACE.

Serving Suggestions

Fill with your favorite dessert, side dish, or entree fillings for an upscale presentation.

Prep & Cooking Suggestions

Thaw At Room Temperature For 2 Hours Or Overnight In A Refrigerator. Roll Dough To Required Thickness And Cut To Size. Bake At 350 Degrees F Until Golden Brown.

Nutrition Facts

120 Servings Per Container

Serving size Amount per serving (58g)

Amount per serving

Calories **230**

% Daily Value*

Total Fat 14 g	18%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 200 mg	9%
Total Carbohydrate 22 g	8%
Dietary Fiber 2 g	7%
Total Sugars 2 g	
Includes 2 g Added Sugar	4%
Protein 4 g	

Vitamin D 0 mcg	0%
Calcium 6 mg	0%
Iron 1 mg	6%
Potassium 35 mg	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.

Product Specifications

Brand	Manufacturer
PFARM	CAMPBELL SOUP COMPANY

MFG #	SPC #	GTIN	Pack	Pack Desc.
200000007872	74035	10051000078725	1	1 / 200.0 CT

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.33 lb	15.43 lb	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16.94 in	11.81 in	4.63 in	0.54 ft3	8x9	365 DAYS	-25 °F / -10 °F

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Nutrition Analysis - By Serving

Calories	230	Total Fat	14 g	Sodium	200 mg
Protein	4	Trans Fats	0 g	Calcium	6 mg
Total Carbohydrates...	22 g	Saturated Fat	7 g	Iron	1 mg
Sugars	2 g	Added Sugars	2 g	Potassium	35 mg
Dietary Fiber	2 g	Polyunsaturated Fat	2 g	Zinc	0
Lactose		Monounsaturated Fat	4 g	Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(IU)•	0	Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate	0 mg	Riboflavin	0 mg
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

