



370 – 3.7oz Pre-Sugar Blueberry Turnover

Ingredient Declaration

Dough: Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Iron, Ascorbic Acid, Thiamin Mononitrate, Riboflavin, Folic Acid. Ascorbic Acid added as a Dough Conditioner), Water, Shortening (Palm Oil, Beta Carotene (Color)), Salt, Vital Wheat Gluten

Blueberry Filling: Water, Sugar, Blueberries, Modified Corn Starch, Contains 2% or Less of the Following: Apples, Natural Flavor, Lemon Juice, Citric Acid, Gellan Gum, Salt, Potassium Sorbate (Preservative), F. D. & C. Blue No. 1, F. D. & C. Red No. 40

Topping: Crystal Sugar

Allergens: **Wheat**

Net Weight	Case Weight	Case Pack
14.83 lbs	15.83 lbs	60 pcs

Packaging and Storage Standards

Storage and Transportation	Raw Frozen 0 °F to -10°F	Lot Code Explanation	Item Code & Name and Pull Date (Expiration Date)
Palletize	99 Cases at 1567.17 lbs	Ti/Hi	11 x 9
Case Cube	0.57 cuft	Case Dimension	15.220" x 10.570" x 6.090"
UPC Code	0 28852 00370 3	GTIN	00728852003702

Kosher	GFSI	Country of Origin
Triangle K and Orthodox Union	SQF Level 2 Certified	U.S.A

Baking Instructions

Must bake before consumption, do not eat raw dough.

1. Thaw at room temperature approximately 30 minutes or bake straight from freezer.
2. Oven Temperature: 375°F for 20-25 minutes. Convection Oven: Reduce temperature by 10%

Safety and Quality Protocols

Metal Detector Check for Foreign Material: Start Up, Every Two Hours, Shut Down
Bake and Weight Checks for Quality and Volume: Every 30 minutes by Pieces