

CHEDDAR, CORN & JALAPENO

ITEM #: DSS214 | 3.5 OZ SHEETED SCONE



*All-natural, pre-formed Cheddar, Corn & Jalapeno Sheeted Scone dough. No proofing required, freezer to oven. Made with the finest, all-natural ingredients. **No transfat!***

INGREDIENT LIST

Wheat Flour (niacin, reduced iron, thiamine, riboflavin, folic acid), Malted Barley Flour, Butter (AA unsalted), Cream, Cheddar Cheese, Corn, Jalapenos, Sugar, Baking Powder (sodium acid pyro-phosphate, sodium bicarbonate, corn starch, mono-calcium phosphate), Salt

HANDLING INFORMATION

Pre-heat oven before baking. Not necessary to defrost scones. Place frozen scones on pan lined baking trays approximately 2" apart. Egg wash & sprinkle lightly with sugar. Look for a light golden-brown color and a scone that is crusty on top. Convection Oven: 20-25 min at 300° | Rotating Rack Ovens: 20-25 min. at 325°. Since individual ovens vary, please make necessary adjustments.

SPECS

ALLERGENS

Unit Quantity	48
Case Net Weight	10.5 Lbs.
Case Dimensions	12¼" x 12¼" x 4¾"
Pallet Weight	1932 Lbs.
Pallet Quantity	168
Unit Size	3.5 oz.
Case Gross Weight	11.5 Lbs.
TiHi	12 x 14
Pallet Height	66½"
Frozen Shelf Life	180 Days
Ambient Shelf Life (Baked)	4 Days (Packaged)

Wheat, Milk, Eggs

HANDLING

Storage: Keep Frozen Below 0°

CODE & DATES

On Each Label:

Lot Number: XXX (3 digits)
Production Day: XXX (3 digits)
Year: XX (2 digits)

Case UPC: 10683720304442
(14 Digits)

Nutrition Facts

1 serving per container	
Serving size	3 3/20 oz (89g)
Amount per serving	
Calories	210
% Daily Value *	
Total Fat 5g	7%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 370mg	16%
Total Carbohydrate 35g	13%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 7g	
Vitamin D 0.3mcg	2%
Calcium 180mg	15%
Iron 2.2mg	10%
Potassium 290mg	6%
* 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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	