



Product Description

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Pastry, Round (11")

Item # 41308 28020



Product Description:

Shortening based, this tender pastry is made with enriched flour, cut to an 11 inch round for pies, tarts and quiches.

Case GTIN:	10041308280203
Pack:	26
Size:	6.2 oz.
Shelf Life:	12 months
Package Format:	Poly Bag
Servings Per Case:	About 156
Storage:	Keep Frozen
Product Preparation:	One-Crust Filled Pie: Thaw pastry in refrigerator. Place pastry in pie pan. Fill and bake according to recipe. Cover edge of crust with strips of foil after first 15-20 minutes of baking. Two-Crust Filled Pie: Thaw pastry in refrigerator. Place one pastry in the bottom of the pan; fill. Place second crust over filling. Trim excess crust
Operator Benefits:	Quality with convenience - prep only what is needed and keep the rest frozen! Little or no wasted product

Date Last Refreshed: 08/11/11

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, WATER, SUGAR, FRUCTOSE, SALT. CONTAINS: WHEAT

Nutrition Facts

Serving Size 1/6 round (29 g)
Servings Per Container about 156

Amount Per Serving

Calories 140 **Calories from Fat** 90

		% Daily Value*
Total Fat	9 g	15 %
Saturated Fat	4.5 g	24 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	135 mg	6 %
Total Carb.	13 g	4 %
Dietary Fiber	0 g	0 %
Sugars	1 g	
Protein	1 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 2 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Information:

1.0 Bread/grain equivalents per serving



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Recipes

Dessert Turnover

Recipe Category: Desserts

One package Marzetti Frozen Pasta TM Pastry Round
Canned fruit pie filling or pudding
Powdered sugar icing

Preparation: Place filling (do not overfill) on one half of the thawed round crust (leave crusts on slip sheets). Pick up slip sheet with crust. While holding onto crust by the slip sheet, fold the crust in half around the filling, and pinch edges of crust together forming a half circle. Bake at 350 degrees F (for convection oven, if using regular oven bake at 400 degrees) for 15 minutes or until golden brown. These can also be deep fried.