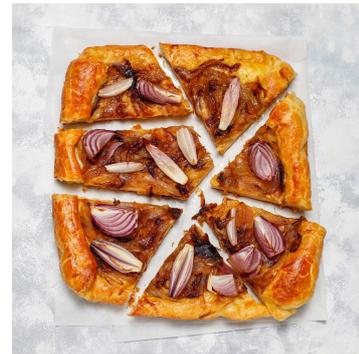


## Dufour Pastry Kitchens Classic Puff Pastry

Dufour Puff Pastry dough is made with care and love by first enclosing a “butter block” in the dough, which is then folded and rolled out numerous times to create hundreds of alternating thin layers of pastry and butter. Puff Pastry expands when baked, rising to about 8-times its original height; so a quarter-inch thickness of puff pastry dough will puff up to 2 inches high! Inside the “puff” are hundreds of flaky and thin layers, that push the dough upwards and outwards in all directions. This retail packed pastry dough comes with complete baking instructions.



### Product Details

<b>Item</b>	710808
<b>Brand</b>	Dufour Pastry Kitchens
<b>Sold By</b>	CS
<b>Pack Qty</b>	10
<b>Pack Size</b>	14 oz
<b>Case GTIN/EAN/UPC</b>	10736449000109
<b>Unit UPC</b>	736449000102
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	1 year
<b>Storage</b>	Frozen
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	10 LB
<b>Ingredients</b>	Butter (cream, natural flavorings), flour [wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid), malted barley flour], water, salt, lemon juice.