



Nutrition Fact Analysis

Population: 4 Years Old and Adult

Butter Puff Pastry Dough/ Masa de Hojaldre con Mantequilla

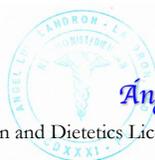
Net weight/ Peso neto: 18lbs 12oz (8.4kg)

STANDARD VERSION/ VERSIÓN ESTÁNDAR

Nutrition Facts	
Datos de Nutrición	
240 servings per container/ servicios por empaque	
Serving size Tamaño de la porción	1 unit/ unidad (26g)
Amount per serving/ Cantidad por porción	
Calories/ Calorías	80
% Daily Value*/ % Valor Diario*	
Total Fat/ Grasa Total	4.5g 6%
Saturated Fat/ Grasa Saturada	3g 15%
Trans Fat/ Grasa Trans	0g
Cholesterol/ Colesterol	15mg 5%
Sodium/ Sodio	80mg 3%
Total Carbohydrate/ Carbohidratos Total	7g 3%
Dietary Fiber/ Fibra Dietética	1g 4%
Total Sugars/ Azúcares Totales	0g
Includes Added Sugars Incluye Azúcares Añadidas	0g 0%
Protein/ Proteína	1g
Vitamin D/ Vitamina D	0mcg 0%
Calcium/ Calcio	5mg 0%
Iron/ Hierro	0mg 0%
Potassium/ Potasio	38mg 0%
*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice. For more details consult your register dietitian and nutritionist. *El% de valores diarios (DV) le indica cuánto contribuye un nutriente en una porción de alimentos a una dieta diaria. Se utilizan 2000 calorías por día para consejos generales de nutrición. Para más detalles consulte a su registro dietista y nutricionista.	

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INGREDIENT/ INGREDIENTES

WHEAT flour, buttermilk (pasteurized cream (**MILK**), natural flavoring), contain 1% or less of water, iodized table salt, white distilled vinegar (diluted with water to 5% acidity), and dry **MILK** with vitamin A and D.

Harina de **TRIGO**, suero de mantequilla (crema pasteurizada (**LECHE**), saborizante natural), contiene 1% o menos de agua, sal de mesa yodada, vinagre blanco destilado (diluido con agua al 5% de acidez) y **LECHE** en polvo con vitaminas A y D.

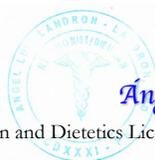
SOURCE OF CALORIES		Source of Calories from Fat	
▪ Proteins	▪ 7.1%	▪ Saturated Fat	▪ 34.8%
▪ Carbohydrates	▪ 38.4%	▪ Mono Fat	▪ 0.4%
▪ Fat	▪ 54.5%	▪ Poli Fat	▪ 1.4%
▪ Alcohol	▪ 0.0%	▪ Trans Fat	▪ 0.0%
		▪ Others No Classified	▪ 17.9%

NUTRITION FACTS INTERPRETATION FOR 1 SERVING

- | | |
|--------------|-------------------|
| ▪ Low Sodium | ▪ Bajo en Sodio |
| ▪ Sugar Free | ▪ Libre de Azúcar |
-
- Interchange Carbs (ICHO) ▪ Intercambios de Hidratos de Carbono (ICHO) ▪ 0.5

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FOOD STANDARD VERSION ANALYSIS AT 100G

Nutrients	Per 100g	RCMD	%DV*	Nutrients	Per 100g	RCMD	%DV*
Basic Components				Vitamin B6 (mg)	0.20	1.70	2.48%
Calories (kcal)	361.44	2000.00	18.07%	Vitamin B12 (mcg)	0.01	2.40	0.07%
Kilojulios (kJ)	1512.26	8368.00		Biotin (mcg)	2.20	30.00	1.54%
Calories from Fat (kcal)	201.19			Vitamin C (mg)	0.02	90.00	0.00%
Calories from SatFat (kcal)	128.63			Vitamin D - IU (IU)	1.04		
Protein (g)	6.56	50.00	2.75%	Vitamin D - mcg (mcg)	0.03	20.00	0.03%
Carbohydrates (g)	35.46	275.00	2.71%	Vitamin E - Alpha-Toco (mg)	0.35	15.00	0.49%
Total Dietary Fiber (g)	5.26			Folate (mcg)	21.71		
Total Soluble Fiber (g)	0.89			Folate, DFE (mcg DFE)	21.71	400.00	1.14%
Dietary Fiber (2016) (g)	5.26	28.00	3.94%	Vitamin K (mcg)	0.94	120.00	0.16%
Soluble Fiber (2016) (g)	0.00			Pantothenic Acid (mg)	0.30	5.00	1.27%
Total Sugars (g)	0.30			Minerals			
Added Sugar (g)	0.00	50.00	0.00%	Calcium (mg)	21.46	1300.00	0.35%
Monosaccharides (g)	0.00			Chromium (mcg)	0.01	35.00	0.01%
Disaccharides (g)	0.00			Copper (mg)	0.20	0.90	4.75%
Other Carbs (g)	29.91			Fluoride (mg)	--		
Fat (g)	22.35	78.00	6.02%	Iodine (mcg)	44.99	150.00	6.30%
Saturated Fat (g)	14.29	20.00	15.01%	Iron (mg)	1.77	18.00	2.07%
Mono Fat (g)	0.16			Magnesium (mg)	68.03	420.00	3.40%
Poly Fat (g)	0.58			Manganese (mg)	2.00	2.30	18.25%
Trans Fatty Acid (g)	0.00			Molybdenum (mcg)	0.04	45.00	0.02%
Cholesterol (mg)	61.66	300.00	4.32%	Phosphorus (mg)	177.37	1250.00	2.98%
Water (g)	30.38			Potassium (mg)	181.68	4700.00	0.81%
Vitamins				Selenium (mcg)	30.41	55.00	11.61%
Vitamin A - IU (IU)	708.72			Sodium (mg)	388.96	2300.00	3.55%
Vitamin A - RAE (mcg)	211.67	900.00	4.94%	Zinc (mg)	1.29	11.00	2.45%
Carotenoid RE (mcg)	0.47			Poly Fats			
Retinol RE (mcg)	211.43			Omega 3 Fatty Acid (g)	0.04		
Beta-Carotene (mcg)	2.59			Omega 6 Fatty Acid (g)	0.54		
Vitamin B1 (mg)	0.25	1.20	4.33%	Other Nutrients			
Vitamin B2 (mg)	0.08	1.30	1.36%	Alcohol (g)	0.00		
Vitamin B3 (mg)	2.44			Caffeine (mg)	0.00		
Vitamin B3-Niacin Equv (mg)	3.79	16.00	4.97%	Choline (mg)	15.63	550.00	0.60%

*Daily Value at 2,000 calories

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Net weight/ Peso neto: 18lbs 12oz (8.4kg)

NUTRITION FACTS INTERPRETATION FOR 100G

- Good Source of Protein
- Buena Fuente de Proteína
- Interchange Carbs (ICHO)
- Intercambios de Hidratos de Carbono (ICHO)
- 2.4

At The Time of The Evaluation, The Following Observations are Made:

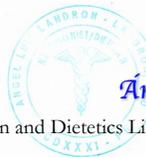
1. **WARNING!**
 - Keep refrigerated.
2. **NOTE(S)**
 - None.

Al momento de la evaluación, se hacen las siguientes observaciones:

1. **¡ADVERTENCIA!**
 - Mantener refrigerado.
2. **AVISO(S)**
 - Ninguno.

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RECIPE OR FORMULATION ANALYZED

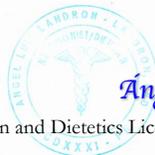
Bakery Products: Pie crust, pie shells, pastry sheets, (e.g., phyllo, puff pastry sheets)

Yield: 2,170 unites of 15oz (420g)

INGREDIENTS		Weight %
High Gluten Fliyr Type 55 (38032)	990 pounds	49.14
Water (21106)	495 pounds	24.57
Iodized Tale Salt	19.80 pounds	0.98
Distiled Vinegar (92153)	9.90 pounds	0.48
Margarine (48630)	495 pounds	24.57
Whole Powdered Milk with Vitamina A and D (66)	5 pounds	0.25

PROCESS

- Ingredient preparation. Weigh and prepare flour, fat, water, salt, and improvers. Temperature: 50 to 55°F (10 to 13°C).
- Basic dough mixing. Integrate ingredients without over-developing the gluten. Temperature: 64 to 68°F (18 to 20°C).
- Initial resting. Relax the gluten before lamination. Temperature: Temperature: 50 to 55°F (10 to 13°C). Time: 20 to 30 minutes.
- Fat preparation. Adjust consistency to match dough. Temperature: 64 to 68°F (18 to 20°C).
- Lamination. Alternate layers of fat and dough. Time: 15 to 20 minutes between layers Folding.
- Final resting. To relax the dough before cutting
- Temperature: Temperature: 50 to 55°F (10 to 13°C). Time: 30 to 60 minutes.
- Cutting and shaping. To achieve final measurements and portions. Cut 10" x 15" (25.4 to 38.1cm).
- Packaging. To protect and preserve the product. Temperature: 0°F (-18°C) or below. Notes: 20 sheets, 15 oz each, bag, and master case.



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10. Freezing and storage. To maintain quality and shelf life. Temperature: 0°F (-18°C) or below. Time: Up to 9 months. Notes: Avoid temperature fluctuations

INGREDIENT COMPOSITION TABLE AT 1 PORTION

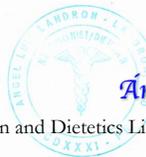
Item Name	Wgt (g)	Cals	Fat (cals)	Sat Fat (cals)	Prot (g)	Carb (g)	Tot Fib (g)	Tot Sol Fib (g)
whole wheat flour	13.32	35.09	2.32	0.40	1.36	7.43	1.10	0.19
water	6.16	0.00	0.00	0.00	0.00	0.00	0.00	0.00
iodized table salt	0.21	0.00	0.00	0.00	0.00	0.00	0.00	0.00
distilled vinegar	0.10	0.02	0.00	0.00	0.00	0.00	0.00	0.00
butter	6.16	40.54	39.80	26.53	0.00	0.00	0.00	0.00
whole powdered milk	0.05	0.26	0.13	0.08	0.01	0.02	0.00	0.00
Total	26.00	75.91	42.25	27.01	1.37	7.45	1.10	0.19

Item Name	Fib (g)	Sol Fib (g)	Sugar (g)	Sug Add (g)	Mon Sac (g)	Disacc (g)	Others Carb (g)	Fat (g)
whole wheat flour	1.10	--	0.04	0.00	--	--	6.28	0.26
water	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
iodized table salt	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
distilled vinegar	0.00	0.00	0.00	0.00	--	--	0.00	0.00
butter	0.00	0.00	0.00	0.00	0.00	0.00	0.00	4.42
whole powdered milk	0.00	0.00	0.02	0.00	--	--	0.00	0.01
Total	1.10	0.00	0.06	0.00	0.00	0.00	6.28	4.69

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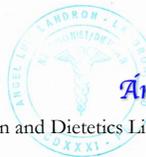
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Item Name	Sat Fat (g)	Mono Fat (g)	Poly Fat (g)	Trans Fat (g)	Chol (mg)	Water (g)	Vit A (IU)	Vit A-RAE (mcg)
whole wheat flour	0.04	0.03	0.12	0.00	0.00	1.11	0.93	0.05
water	0.00	0.00	0.00	0.00	0.00	5.16	0.00	0.00
iodized table salt	0.00	0.00	0.00	0.00	0.00	0.01	--	--
distilled vinegar	0.00	0.00	0.00	0.00	0.00	0.10	0.00	0.00
butter	2.95	--	--	0.00	12.90	--	147.42	44.27
whole powdered milk	0.01	0.00	0.00	0.00	0.05	0.00	0.49	0.13
Total	3.00	0.03	0.12	0.00	12.95	6.38	148.84	44.45

Item Name	Caroten (mcg)	Retinol (mcg)	Beta Caro (mcg)	Vit B1 (mg)	Vit B2 (mg)	Vit B3 (mg)	Vit B3-NE (mg)	Vit B6 (mg)
whole wheat flour	0.09	0.00	0.52	0.05	0.02	0.51	0.79	0.04
water	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
iodized table salt	--	--	--	--	--	--	--	--
distilled vinegar	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
butter	0.00	44.27	0.00	--	--	--	--	--
whole powdered milk	0.01	0.13	0.03	0.00	0.00	0.00	0.00	0.00
Total	0.10	44.40	0.55	0.05	0.02	0.51	0.79	0.04

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Item Name	Vit B12 (mcg)	Biot (mcg)	Vit C (mg)	Vit D (IU)	Vit D (mcg)	Vit E-a-Toco (mg)	Folate (mcg)	Fol DFE (mcg)
whole wheat flour	0.00	0.45	0.00	0.00	0.00	0.07	4.54	4.54
water	0.00	--	0.00	0.00	0.00	0.00	0.00	0.00
iodized table salt	0.00	--	--	--	--	--	--	--
distilled vinegar	0.00	--	0.00	0.00	0.00	0.00	0.00	0.00
butter	--	--	0.00	--	--	--	--	--
whole powdered milk	0.00	0.01	0.00	0.22	0.01	0.00	0.02	0.02
Total	0.00	0.46	0.00	0.22	0.01	0.07	4.56	4.56

Item Name	Vit K (mcg)	Panto (mg)	Calc (mg)	Chrom (mcg)	Copp (mg)	Fluor (mg)	Iodine (mcg)	Iron (mg)
whole wheat flour	0.20	0.06	3.51	--	0.04	--	--	0.37
water	0.00	0.00	0.52	--	0.00	--	--	0.00
iodized table salt	--	--	--	--	--	--	9.36	--
distilled vinegar	0.00	0.00	0.01	0.00	0.00	--	--	0.00
butter	--	--	0.00	--	--	--	--	0.00
whole powdered milk	0.00	0.00	0.48	--	0.00	--	0.09	0.00
Total	0.20	0.06	4.52	0.00	0.04	0.00	9.45	0.37

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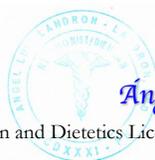
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Item Name	Magn (mg)	Mang (mg)	Moly (mcg)	Phos (mg)	Pot (mg)	Sel (mcg)	Sod (mg)	Zinc (mg)
whole wheat flour	14.14	0.42	--	36.84	37.46	6.38	0.21	0.27
water	0.10	--	--	0.00	0.00	0.00	0.10	0.00
iodized table salt	--	--	--	--	--	--	81.18	--
distilled vinegar	0.00	0.00	--	0.00	0.00	0.00	0.00	0.00
butter	--	--	--	--	--	--	0.00	--
whole powdered milk	0.04	0.00	0.01	0.40	0.69	0.01	0.19	0.00
Total	14.28	0.42	0.01	37.24	38.15	6.39	81.68	0.27

Item Name	Omega 3 (g)	Omega 6 (g)	Alc (g)	Caff (mg)	Chln (mg)
whole wheat flour	0.01	0.11	0.00	0.00	3.22
water	0.00	0.00	0.00	0.00	0.00
iodized table salt	0.00	0.00	--	0.00	--
distilled vinegar	0.00	0.00	0.00	0.00	0.00
butter	--	--	0.00	0.00	--
whole powdered milk	0.00	0.00	0.00	0.00	0.06
Total	0.01	0.11	0.00	0.00	3.28

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Nutrition Fact Analysis

Population: 4 Years Old and Adult

Butter Puff Pastry Dough/ Masa de Hojaldre con Mantequilla

Net weight/ Peso neto: 18lbs 12oz (8.4kg)

CERTIFICATION

The information contained herein is, to the best of our knowledge, correct. This Nutritional Fact Analysis is subject to no changes in it. The changes may be due to, but are not limited to: recipe, portions, ingredients (components), sub-ingredients, trademarks of the ingredients, procedure or techniques of making or processing, among others. If you change the recipe in one or more of its components, the work is void and the signer will not have any responsibility for the work done.

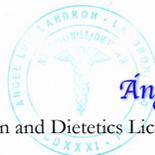
I hereby, Ángel Luis Landrón-Landrón, nutrition and dietetic licensed, certify that:

- (1) The information presented here is written as supplied.
- (2) All analyzes are written in accordance with 21 CFR 101.
- (3) The analysis was made according to:
 - (a) The online database of the US Department of Agriculture
 - (b) USDA Nutritive Values of Foods No. 72 (October 2002)
 - (c) USDA Food Energy Values No. 74
 - (d) The Book of Yield by Francis T. Lynch (8th ed, 2011)
 - (e) Table of Composition of Foods for Current Use in Puerto Rico by Lillian Colón de Reguero and Sylvia M. Rodríguez de Santiago (1986)
 - (f) Software ESHA Research-The Food Processor® (version 11.4.412).

FOR THE RECORD, I sign this document in San Juan, Puerto Rico, on Monday, November 17, 2025.

Handwritten signature

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Handwritten signature
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