



# PUFF PASTRY

Pennant Puff Pastry is a Chef Favorite

Pennant is especially known for its best-in-class puff pastry. The Pennant brand comes to life when chefs use the puff pastry as the foundation for a variety of patron-pleasing applications, including appetizers, bite-sized desserts, flatbread pizzas, and sandwiches.



## Key Insights

- Puff pastry is in the growth life cycle stage and predicted to grow **1.3%** by Q4 2024<sup>1</sup>
- Endless versatile use across all dayparts. Top menu ingredient pairings include chicken, potatoes and empanadas.
- Fastest growing menu pairings include dessert foods like fruits, brownies, jams, ice cream and whipped cream.<sup>1</sup>
- Puff pastries facilitate menu customization and differentiation vs. competition

Source: 1. Puff Pastry Menu Trends, Technomic, Mar 2023

DESCRIPTION	PRODUCT CODE	GTIN CODE	UNIT WEIGHT	PIECE /CASE	FROZEN SHELF LIFE
Pennant Puff Dough Squares 5x5	1902511014	1-00-19025-11014-1	2 oz.	120	360 days
Pennant Puff Dough Ready to Sheet 15 lb	1902511016	1-00-19025-11016-5	15 lb.	2	360 days
Pennant Puff Dough Sheet 10x15	1902545569	1-00-19025-45569-3	12 oz.	20	360 days
Pennant Puff Dough Sheet 15x23	1902592002	1-00-19025-92002-3	26.6 oz.	9	360 days



For more information on these and other foods contact your Aspire Bakeries representative, call 1-844-99ASPIRE (1-844-992-7747)

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