

## 141 - D.F. Battered Mozzarella Sticks Ct/Lb 11-13



# **Nutrition Facts**

Serving Size 2 Pieces (100g) Servings Per Container: 54

## Amount Per Serving

Calories 260

				% Daily	Value*	
Total Fat 14g					18%	
Saturated Fat 6g					30%	
Trans Fat 0 g						
Cholesterol 30mg					10%	
Sodium 880mg					38%	
Potassium 22mg					0%	
Total Carbohydrate	21g				8%	
Dietary Fiber 0g		-			0%	
Sugars 2g						
Protein 12g						
Vitamin A 0%	•	Vitan	nin C	0%		
Calcium 347 mg	•	Iron	1 m	g		
Vitamin D 0mcg	•					
*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 that	n	65g		80g		

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Sat Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Potassium		3,500mg	3,500mg	
Total Carbs.		300g	375g	
Dietary		25g	30g	
Fiber		259	30g	
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Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

## Ingredients

Mozzarella Chesse (Pasteurized Milk, Cultures, Salt, Enzymes), Water, Wheat Flour, Yellow Corn Flour, Modified Corn Starch, Soybean Oil, Salt, Dextrose, Sugar, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Modified Food Starch, Potato Starch, Whey, Nonfat Dry Milk, Spice, Guar Gum, Extractives of Paprika, Annatto, And Turmeric, Natural Flavors.

#### Case Specifications

GTIN	10026846001411	Case Gross Weight	12.50 LB
UPC		Case Net Weight	12 LB
Pack Size	6 / 2 LB	Case L,W,H	15.31 IN, 9.75 IN, 6.63 IN
Shelf Life	547 Days	Cube	0.57 CF
Tie x High	12 x 12		

### **Preparation and Cooking**

**Bake:** PREHEAT OVEN TO 450°F. PLACE MOZZARELLA STICKS ON A BAKING SHEET. BAKE FOR 5-6 MINUTES. FLIP PRODUCT OVER AND BAKE AN ADDITIONAL 5-6 MINUTES UNTIL GOLDEN BROWN.

Deep Fry: Deep fry frozen product at 350°F 2 to 2 1/2 minutes

#### **Serving Suggestions**

#### 2 pieces

Packaging and Storage

#### Keep Frozen

## Allergens

#### CONTAINS:

Milk or Milk Derivatives, Wheat or Wheat Derivatives

#### FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Molluscs or Mollusc Derivatives, Peanuts or Peanut Derivatives, Shellfish or Shellfish Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives