

Nutrition Facts

Amount Per Serving

Calories 210

Serving Size 4 pieces (100g) (4piece) Servings Per Container: 27

148 - Broccoli & Cheddar Cheese Bites, Battered

Ct/Lb 19-21



Ingredients

Broccoli, Cheese Sauce (Water, Maltodextrin, Palm Oil, Corn Starch, Cream, Salt, Natural Flavors, Dried Whey, Sodium Alginate, Wheat Flour, Yeast Extract, Cellulose Gum, Methylcellulose, Guar Gum, Dextrose, Xanthan Gum, Soy Lecithin, Paprika Extract, Turmeric Extract, Annatto Extract [Color],), Wheat Flour, Cheddar Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes & Annatto [Color],), Soybean Oil, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Yellow Corn Flour, Sugar, Salt, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Dried Whey, Paprika Extract (Color), And Turmeric Extract (Color).

Case Specifications

GTIN	10026846001480	Case Gross Weight	6.50 LB
UPC		Case Net Weight	6 LB
Pack Size	1/6LB	Case L,W,H	12.75 IN, 9 IN, 4.25 IN
Shelf Life	547 Days	Cube	0.28 CF
Tie x High	15 x 16		

Preparation and Cooking

Bake: Preheat oven to 450° F. Place frozen product in single layer on a sheet pan and bake for 5 ¼ minutes on each side

Convection: Preheat oven to 450° F. Place frozen product in a single layer on a sheet pan bake for $4\frac{1}{4}$ minutes on each side.

Deep Fry: Deep fry frozen product at 350°F for 3 to 3 1/2 minutes

Serving Suggestions

3 Piece

Packaging and Storage

Keep Frozen

Allergens

CONTAINS:

Milk or Milk Derivatives, Soybeans or Soybean 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, Treenuts or Treenut Derivatives

			% Daily Va	lue
Total Fat 10)g		1	3%
Saturated	Fat 2.5g		1	3%
Trans Fat	0 g			
Cholesterol	5mg			2%
Sodium 910)mg			40%
Potassium	30mg			0%
Total Carbo	hydrate 26	3		9%
Dietary Fib	ber 1g			4%
Sugars 4	g			
Protein 3g				
FIOLEIII V9				
Protein og				
Vitamin A 0	%	 Vitamir 	nC 0%	
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Fat 9 • Carbohydrate 4 • Protein 4