

# 12 Pear & Brie Fillo Purse

White Toque

50163

## **Product Description**

#### COUNTRY OF ORIGIN: U.S.A.

Fillo (Phyllo) is a paper-thin sheet of dough that is layered, formed and baked into delightfully crunchy and savory appetizers. For an elegant and delicious hors d'oeuvre, try this traditional combination of Poached Pears and Brie Cheese in this beautifully hand-shaped fillo purse.



<u>Material</u>	<u>UPC</u>	Pieces / Unit	Unit Weight	Units / Master	Unit Size (LxWxH)
Cardboard Box	825414501635	12	8oz (225g)	8	6.35 x 8.35 x 1.4

### Master Case

<u>Tie / Hi</u>	Cases / Pallet	Case Weight	Case Cube	<u>FOB</u>	Case Size (LxWxH)
11X10	110	7 lbs	0.58ft3	Secaucus, NJ	14.1 x 10.2 x 7

### Ingredients

BRIE CHEESE (PASTEURIZED COW MILK, CREAM, CULTURES, SALT AND ENZYMES), FILLO DOUGH [UNBLEACHED UNBROMATED ENRICHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, ENZYME), FILTERED WATER, CORN STARCH WITH TRICALCIUM PHOSPHATE, SOYBEAN OIL, SALT, SOY LECITHIN], PEAR FILLING (PEAR, WHITE ZINFANDEL, SUGAR, CORN STARCH, LEMON JUICE), SOYBEAN OIL, CLARIFIED SWEET BUTTER (CREAM & NATURAL FLAVORING), CORN STARCH.

Nı	itrition	Fa	rte

Serving Size 4 pieces (80g) Servings Per Container 3

Amount Fer Serving	
Calories 240 Calorie	s from Fat 10
	% Daily Value
Total Fat 11g	17%
Saturated Fat 6g	30%
Trans Fat 0g	

Cholesterol 30mg 10% **12**% Sodium 280mg 9% Total Carbohydrate 26g 4% Dietary Fiber 1g

Sugars 4g Protein 8g

Vitamin A 4% Vitamin C 2% Calcium 6% Iron 6%

\*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 Total Fat Less than 65g
Saturated Fat Less than 20g
Cholesterol Less than 300mg Total Fat 25g 300mg Cholesterol Less than 2,400mg 2,400mg ate 300g 375g Total Carbohydrate Dietary Fiber

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

- CONTAINS: MILK, SOYBEANS, WHEAT.

### **Cooking Directions**

Pre-heat oven to 375 F. Remove plastic wrap. Place Fillo Purses on baking pan about 1/2" apart. Bake for a total of 12-15 minutes or until golden brown. DO NOT OVERCOOK! Convection oven reduces time by approximately 1/3. DO NOT MICROWAVE. DO NOT BAKE IN PLASTIC TRAYS

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### Suggestions and Storage

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze.