

# Gourmet Ketchup 72/1.3oz

PRODUCT OF IRELAND

10204





**DIJON MUSTARDS & CONDIMENTS** 



CONDIMENT

#### **Product Description**

- Give your menu an Irish touch with our marvelous Gourmet Ketchup from Ireland. Ballymaloe gourmet ketchup is a delicious sweet blend of flavoured spice made fron a family recipe that has never changed since 1940. Ballymaloe Gourmet Irish Ketchup offers a far superior and different taste experience to traditional and other gourmet ketchups. Rich in tomatoes, delicious and versatile, it is excellent with Cheddar Cheese, Cold Meats, Salads, beef Burgers, Pork Pies, Sausage rolls, and French fries. It is wonderful in Sandwiches or served with light meals, picnics or barbecues.

### **Pack and Case Specifications**

Pack Net Weight

Packs per Case

**Units per Pack** 

86.407

72

72

Case Size (LxWxH) 11.6"x 9.6"x 4.5" Case Cube 0.29ft3

Case Gross Weight

Cases per Pallet

17.5lb

160 (16/10)

#### **Ingredients**

**Allergens** 

Ready to serve

**Cooking Directions** 

TOMATOES (41%), VINEGAR, SUGAR, ONIONS, SULTANAS, TOMATO PASTE (5%), SEA SALT, MUSTARD SEEDS, SPICES.

#### **Physical**

Individual glass jar with tamper evident seal.

### **Organoleptic**

Appearance: Red to Dark red in color Texture: typical of Relish Flavor: Tomato flavor, Relish with vinegar and spice tones

P H· <4 AW: 0.91

### **Nutrition Facts**

**Nutrition** 

Serving Size 1 unit (37g) Servings Per Container 72 Calories 60 Calories from Fat 0 Total Fat 0g 0% Saturated Fat 0g 0% Trans Fat 0g Cholesterol 0mg 0% Sodium 220mg 9% Total Carbohydrate 14g 5% Dietary Fiber less than 1g 3%

Sugars 12g Protein 1g

 Vitamin A 10%
 • Vitamin C 2%

 Calcium 0%
 • Iron 2%

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 than 65g 80g Saturated Fat Less than 50g 25g Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g

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

### **Certificates and Claims**

GMO-Free Non Irradiated

### Storage and Shelf Life

Shelf life: 24 months. Once opened use within 6 months.

#### **UPC** code





11 ENTERPRISE AVENUE NORTH, SECAUCUS, NJ 07094 TEL: (201) 863-2885 OR 800-B-FROZEN FAX: (201) 863-2886







# **Bread Couronne 10/15oz**

### Pain Couronne

#### **PRODUCT OF SPAIN**

58320



**FROZEN SAVORY** 



PAR-BAKED BREADS



**SPECIALTY BREAD** 

#### **Product Description**

- Frozen fully baked round bread



#### **Pack and Case Specifications**

Pack Net Weight 1507

Packs per Case 1

**Units per Pack** 

10

Case Size (LxWxH) 23.62"x 10.51"x 11.77"

CONTAINS: WHEAT. MAY CONTAIN MILK, SOYBEANS.

**Cooking Directions** 

Case Cube 1.69ft3

Case Gross Weight

Cases per Pallet

10.69lb

42 (6/7)

Total Fat 1g Saturated Fat 0g

Trans Fat 0g

Sodium 120mg

Sugars 1g Protein 7g Vitamin A 4% •

Cholesterol 0mg

Total Carbohydrate 42g

Dietary Fiber less than 1g

Calcium 6% • Iron 4% \*Percent Daily Values are based on a 2,000

Percent Daily Values are based on a 2,000 calorie diet. Vour daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Saturated Fat Less than 65g 80g

Saturated Fat Less than 65g 80g

Cholesterol Less than 300mg 200mg

Cholesterol Less than 300mg 300mg

John Cholesterol Less than 300mg 375g

Dietary Fiber 25g 30g

John Cholesterol 25g 30g

John Cholesterol 25g 30g

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

**Nutrition** 

**Nutrition Facts** 

Calories 200 Calories from Fat 10

0%

0%

5%

14%

2%

Vitamin C 6%

Serving Size 1/4 bread (100g) Servings Per Container about 4

# **Ingredients**

WHEAT FLOUR, WATER, SALT, YEAST, BREAD IMPROVER (WHEAT FLOUR, FLOUR TREATMENT AGENT: ASCORBIC ACID, ENZYMES).

#### Physical

Average weight: 15oz (+/- 0.3oz) Measures: diameter: 10.03"

### **Organoleptic**

Color: Characteristic of baked bread Smell: Characteristic of baked bread Flavor: Characteristic of baked bread

Non Ionized.

#### **Certificates and Claims**

GMO-free

### **Storage and Shelf Life**

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 12 months

#### **UPC** code



#### **Bake (From Thawed)**

Bake (From Frozen)

and let bread rest for 30 minutes.

Allergens

Preheat oven to 400°F. Place bread directly in pre-heated oven for 5 minutes. Remove and let bread rest for 30 minutes.

Preheat oven to 425°F. Place frozen bread directly in pre-heated oven for 8 minutes. Remove

revised 31-Mar-15

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# Pre-cut Sandwich Bread 26/3.5oz

### Pain Sandwich Pre-Tranché

**PRODUCT OF SPAIN** 

58321



**FROZEN SAVORY** 



PAR-BAKED BREADS



**SPECIALTY BREAD** 

### **Product Description**

- Frozen fully baked cut bread roll



### **Pack and Case Specifications**

Pack Net Weight 3.507

Packs per Case 1

**Units per Pack** 

26

Case Size (LxWxH) 23.5"x 10.39"x 5.82" Case Cube 0.82ft3

Case Gross Weight 6.72lb

Cases per Pallet

84 (6/14)

#### **Ingredients**

WHEAT FLOUR, WATER, SALT, YEAST, BREAD IMPROVER (ANTI-CAKING AGENT CALCIUM CARBONATE, EMULSIFIER: DATEM, WHEAT FLOUR, ANTIOXIDANT: ASCORBIC ACID, ENZYMES).

#### **Physical**

Average weight: 3.5oz (+/- 0.3oz) Measures: 8.6" - 10.2" x 2.75" - 3.7" approx

### **Organoleptic**

Color: Golden

Smell: Characteristic of baked dough Flavor: Characteristic of baked dough

### **Nutrition Facts**

**Nutrition** 

	Servings Per Container 26		
	Amount Per Serving		
	Calories 210 Calories from Fat 10		
	% Daily Value		
	Total Fat 1g	2%	
	Saturated Fat 0g	0%	
	Trans Fat 0g		
	Cholesterol 0mg	0%	
	Sodium 125mg	5%	
	Total Carbohydrate 43g	149	
	Dietary Fiber 0g	0%	
	Sugars 1g		
	Protein 7g		

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

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 than 65g 80g Saturated Fat Less than 50g 25g Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g

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

## **Allergens**

CONTAINS: WHEAT. MAY CONTAIN MILK, SOYBEANS.

#### **Cooking Directions**

#### Bake (From Frozen)

Preheat oven to 400°F. Place bread directly in pre-heated oven for 3 minutes. Remove and let bread rest for 30 minutes.

#### **Bake (From Thawed)**

Preheat oven to 400°F. Place bread directly in pre-heated oven for 3 minutes. Remove and let bread rest for 30 minutes.

#### CMO-free

**Certificates and Claims** 

Non Ionized.

### **Storage and Shelf Life**

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 12 months

### **UPC** code



revised 31-Mar-15

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# Rustic Baguette 40 /9.8oz

# **Baguette Rustique**

**PRODUCT OF SPAIN** 

58322







### **Product Description**

- Frozen fully baked rustic bread



#### **Pack and Case Specifications**

Pack Net Weight Packs per Case **Units per Pack** 9.8oz 1 40

Case Size (LxWxH) Case Cube Case Gross Weight Cases per Pallet 23.38"x 15.43"x 13.93" 2.91ft3 27.77lb 24 (4/6)

#### **Ingredients**

WHEAT FLOUR, WATER, SALT, YEAST, BREAD IMPROVER (ANTI-CAKING AGENT: CALCIUM CARBONATE, EMULSIFIER: DATEM, WHEAT FLOUR, ANTIOXIDANT: ASCORBIC ACID).

#### Physical

Average weight: 9.8oz (+/- 0.3oz) Measures: diameter: 14.56" - 15.35" x 3.14" - 3.93"

### **Organoleptic**

Color: Characteristic of baked bread Smell: Characteristic of baked bread Flavor: Characteristic of baked bread

#### Allergens

CONTAINS: WHEAT. MAY CONTAIN MILK, SOYBEANS.

### **Cooking Directions**

#### Bake (From Frozen)

Preheat oven to 400°F. Place bread directly in pre-heated oven for 3 minutes. Remove and let bread rest for 30 minutes.

#### **Bake (From Thawed)**

Preheat oven to 400°F. Place bread directly in pre-heated oven for 3 minutes. Remove and let bread rest for 30 minutes.

#### **Certificates and Claims**

GMO-free Non Ionized.

### **Storage and Shelf Life**

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 12 months

#### **UPC** code

**Nutrition** 

**Nutrition Facts** 

Calories 230 Calories from Fat 10

0%

0%

21%

15%

2%

Vitamin C 6%

• Iron 4%

Serving Size 3.5oz (100g) Servings Per Container about 3

Total Fat 1g Saturated Fat 0g

Trans Fat 0g

Sodium 500mg

Sugars 1g

Calcium 6%

Protein 7g Vitamin A 4% •

Cholesterol 0mg

Total Carbohydrate 46g

Dietary Fiber less than 1g

\*Percent Daily Values are based on a 2,000

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 than 65g 80g
Saturated Fat Less than 65g 300mg
Sodium Less than 300mg 300mg
Sodium Less than 2,400mg 2,400mg
Total Carlobyrdrate 300g 375g
Dietary Fiber 25g 30g

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



