

Green vegetable mousseline 20/2.5 oz

Mousseline de légumes verts

PRODUCT OF FRANCE

42400



FROZEN VEGETABLES



VALUE ADDED VEGETABLES



INDIVIDUAL SIDE DISHES

Product Description

This green vegetable mousseline featuring zucchini, peas and spinach has a smooth texture and an attractive shape.

Pack and Case Specifications

Pack Net Weight

Packs per Case

Units per Pack

5oz

10

2

Case Size (LxWxH) 15.25"x 11.25"x 2.25" Case Cube 0.22ft3

Case Gross Weight 4lb

Organoleptic

Cases per Pallet

300 (10/30)

Ingredients

PART-SKIMMED MILK, ZUCCHINI PUREE 14,6% (ZUCCHINI 99%, STARCH, PEAS), PEAS PUREE 14,6% (GARDEN PEAS 68%, WATER), WHOLE EGGS, ZUCCHINI 12,4%, SPINACH, SUNFLOWER OIL, EXTRA FINE GARDEN PEAS 3,6%, WHEAT FLOUR, SALT, PEPPER.

Physical

Nutrition Facts Serving Size 1 piece (70g)

Nutrition

Servings Fer Container 2	U
Amount Per Serving	
Calories 100 Calories fr	om Fat 6
%	Daily Valu
Total Fat 7g	119
Saturated Fat 1g	59
Trans Fat 0g	
Cholesterol 40mg	13°
Sodium 135mg	69
Total Carbohydrate 5g	29
Dietary Fiber 1g	59
Sugars 2g	
Protein 3g	

Vitamin A 20% • Vitamin C 10% Calcium 4% • 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 2,500

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

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

Allergens

CONTAINS WHEAT, MILK, EGGS.

Cooking Directions

Preheat oven to 325°F for about 10 minutes. Bake from frozen at 325°F for 25 minutes.

Certificates and Claims

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelflife: 18 months. Once thawed, store in the refrigerator for a maximum of 24 hours.

UPC code





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