



72 escargots in shell w/butter 2/72un

Escargots en coquilles

PRODUCT OF FRANCE

56500



FROZEN SAVORY

SEAFOOD

ESCARGOT

Product Description

- Using authentic wild helix snails, the unanimously proclaimed #1 in terms of flavor and texture, White Toque's escargots are hand-sorted by size, washed and cooked in an aromatic bouillon according to the ancient recipe. They are processed in the Burgundy region in the oldest snail factory of France, which was founded in 1798. Served in the world's finest French restaurants, Escargots are 100% natural, low-carb and have very high nutritive levels.

Pack and Case Specifications

Pack Net Weight

2.2lb

Packs per Case

2

Units per Pack

72

Case Size (LxWxH)

14.5" x 7.5" x 7.25"

Case Cube

0.46ft³

Case Gross Weight

5.5lb

Cases per Pallet

150 (15/10)

Ingredients

Snail meat Helix Lucorum (Cooking juice [salt, spices, aromatic plants including celery]), butter, rehydrated garlic, parsley, salt, ground cayenne pepper.

Physical

Size: extra large
Radioactivity: cesium 134 < 10 Bq/kg - cesium 137 < 10 Bq/kg - iode 131 < 10 Bq/kg

Nutrition

Nutrition Facts

Serving Size about 4 pieces (57g)
Servings Per Container 18

Amount Per Serving
Calories 170 Calories from Fat 140

% Daily Value*

Total Fat 16g 25%

Saturated Fat 11g 57%

Trans Fat 0g

Cholesterol 65mg 22%

Sodium 330mg 14%

Total Carbohydrate 3g 1%

Dietary Fiber less than 1 gram 4%

Sugars 3g

Protein 5g

Vitamin A 30% • Vitamin C 4%

Calcium 4% • Iron 25%

*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 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

Organoleptic

Color: brown shell with green butter
Texture: Tender meat, consistent seasoning
Flavor: Dominant parsley and garlic
Odor: Garlic seasoning

Allergens

CONTAINS MILK.

Cooking Directions

Oven

Preheat oven to 430°F. Remove from packaging, place frozen snails on an oven tray and bake for 10 minutes without allowing the sauce to boil. Reduce cooking time if the product is thawed. Microwave cooking is not recommended.

Certificates and Claims

GMO free.
All natural.

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: 18 months in the freezer, 24 hours in the refrigerator.

UPC code



revised 23-Feb-15

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

WWW.WHITETOQUE.COM

