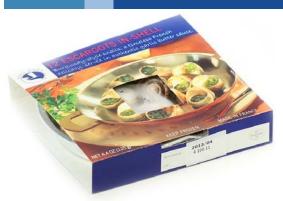


Escargots w/butter retail tray 10/12un

Escargots en coquilles x12

PRODUCT OF FRANCE

56503



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 Packs per Case **Units per Pack**

10 12 4.407

Case Cube Cases per Pallet Case Size (LxWxH) Case Gross Weight 14.5"x 7.5"x 7.25" 0.46ft3 5.3lb 150 (15/10)

Ingredients

Allergens

Cooking Directions

Preheat oven at 430°F. Heat for 10 minutes until butter starts bubbling.

CONTAINS MILK.

Helix Lucorum escargots, butter, garlic, parsley, salt, red pepper.

Physical

Size: very large

Organoleptic

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

Certificates and Claims

All natural GMO free.

Nutrition

Nutrition Facts

	Serving Size about 6 p Servings Per Containe	
	Amount Per Serving	·
	Calories 220 Calories	from Fat 180
		% Daily Value
	Total Fat 21g	32%
	Saturated Fat 13g	63%
	Trans Fat 0g	
	Cholesterol 165mg	55%
	Sodium 360mg	15%
	Total Carbohydrate 3	g 1%
	Dietary Fiber 1g	4%
	Sugars 3g	
	Protein 5g	
	Vitamin A 30% • \	/itamin C 4%
		ron 4%

UPC code

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.



revised 23-Feb-15

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