

Empanada dough discs 5.5" 24/10ct

Disques de pate à empanadas



64030







Product Description

- Freshly prepared empanada dough. Comes ready to be stuffed and backed or deep-fried.

Pack and Case Specifications

 Pack Net Weight
 Packs per Case
 Units per Pack

 0.95lb
 24
 10

 Case Size (LxWxH)
 Case Cube
 Case Gross Weight
 Cases per Pallet

 19"x 12"x 4.5"
 0.59ft3
 22lb
 80 (8/10)

Ingredients

WHEAT FLOUR, WATER, MARGARINE, SALT, PRESERVATIVES (CALCIUM PROPIONATE, POTASSIUM SORBATE)

Physical

Unit weight: 40g (1.4oz)

Organoleptic

Color: white yellowish Texture: smooth and even

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Certificates and Claims

BRC, HACCP.

Allergens

CONTAINS: WHEAT. MAY CONTAINS TRACES OF SOYBEAN.

Cooking Directions

Deep-fryer

1) Defrost for about 24 to 36 hours in refrigerator (+- 40 °F), 2) Remove the cover from the bag, 3) Place in a flat surface, 4) Add the fill and assemble the pie.Can be filled with meat, chicken, cheese, spinach, desserts recipes ... close it. For oven: preheat oven 350°F-375°F baked the pastries for about 20 minutes or until golden brown. Fryer: at 350°F until golden brown, drain and serve.

Oven/Fryer

Fill the empanada dough with meat, chiken, cheese, spinach, ... close it. Preheat the oven to 350F (180C). Place the frozen empanadas on baking sheet. Use some egg folk to fully brush the empanadas. Bake for 15 minutes, or until golden brown.

Storage and Shelf Life UPC code

Store in freezer below 0°F (-18°C). Do not thaw and refreeze. Shelf life frozen: 12 months. Shelf life refrigerated once thawed at 39 F° (4 °C): 21 days.



Nutrition

Serving Size 1 Disk (40g) Servings Per Container 240

Total Fat 6g Saturated Fat 3g

Trans Fat 0g

Sugars 1g Protein 2g Vitamin A 0%

Calcium 0%

Cholesterol 5mg Sodium 210mg

Total Carbohydrate 15g

Nutrition Facts

Calories 120 Calories from Fat 50

Dietary Fiber less than 1 gram 3%

Characteristics of the second of the second

16%

Vitamin C 0%

Iron 256

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