



Beef Empanada

Seasoned Ground Beef and Cheddar Cheese wrapped in flaky Dough

PRODUCT SPECIFICATIONS

Product ID 2005 Case Count 100

Ingredients

Dough: Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid) Water, Lard (BHA, BHT, citric acid added as preservative), Butter (pasteurized cream, natural flavorings), Malt Syrup, Salt.

Filling: Beef, Demi-Glace (beef stock, flour, butter, tomato paste, salt, spices), Onion, Mushrooms, Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch and powdered cellulose added to prevent caking), Celery, Carrot, Contains 2% or Less of the Following: Garlic, Peppers, Spices, Paprika, Salt.



U.S. INSPECTED DEPARTMENT OF AGRICULTURE EST. 45415

Nutrition Facts

Serving Size 1 ea Servings Per Container 100

| Amount Per Serving | | | |
|------------------------|---------|------------|-------|
| Calories 90 | Calorie | s From Fat | 45 |
| | | % Daily | Value |
| Total Fat 5g | | | 8% |
| Saturated Fat 2g | | | 9% |
| Trans Fat | 0g | | |
| Polyunsaturated Fat 0g | | | |
| Monounsaturated Fat 2g | | | |
| Cholesterol 15 mg | | | 4% |
| Sodium 90mg | | | 4% |
| Total Carbohydrate 7g | | | 2% |
| Dietary Fiber 0g | | | 2% |
| Sugars | 0g | | |
| Protein 3g | | | |
| Vitamin A 8% | , 0 | Vitamin C | 2% |
| Calcium 2% | , D | Iron | 4% |

* Percent Daily Values are based on a 2000

calorie diet.

Allergens

Contains: Dairy, Gluten/Wheat, Eggs







This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions PRODUCT MUST BE FULLY COOKED BEFORE SERVING

Deep Fry (preferred method)

From frozen, deep fry in preheated 350-375°F oil for 5-7 minutes or until dough is golden brown and internal temperature reaches 165°F. If dough is cooked before filling is hot, place on paper-lined sheet pan and continue to bake until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

Convection Oven

From frozen, place on paper-lined sheet pan, apply egg wash and bake in a preheated 375-400°F convection oven for 10-12 minutes or until dough is cooked and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics