



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS

Egg, Cheese & Ham Breakfast Pocket

Fluffy Scrambled Eggs, Cheese and Ham wrapped in Puff Pastry

PRODUCT SPECIFICATIONS

Product ID 2018
Case Count 20

Ingredients

Puff Pastry: Enriched flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), margarine (palm oil, palm kernel oil, soybean oil, water, salt, mono & diglycerides, polyglycerol esters of fatty acids, soy lecithin, natural flavor, citric acid, vitamin A, Palmitate, Beta carotene (color), water, Contains 2% or less of the each of the following: monocalcium phosphate, salt, yellow color blend, (wheat starch, annatto, turmeric).

Filling: Eggs,(whole eggs, skim milk, soy bean oil, modified corn starch, salt, xanthan gum, liquid pepper extract, citric acid, natural and artificial butter flavor (butter (cream), lipolyzed butter oil, medium chain triglycerids, natural and artificial flavors, soybean oil, annatto extract),Ham (cured with water,dextrose, salt, brown sugar, sodium phosphate, sodium erythorbate, sodium nitrite, smoke flavoring),Cream Cheese (pasteurized, cultured milk and cream, whey, salt, xanthan, locust bean and/or guar gum),Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (vegetable color) potato starch and powdered cellulose added to prevent caking),Jack cheese(pasteurized milk, cheese cultures, salt, enzymes), Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (vegetable color) potato starch and powdered cellulose added to prevent caking), Egg, Contains 2% or less of the following, Parsley, Salt, Spice, Oats as Garnish.



Allergens

Contains: Wheat, Egg, Milk



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

From frozen, place on paper-lined sheet pan and slack-out for 30-45 minutes. Bake in a preheated 350-375°F convection oven for 10-12 minutes or until golden brown and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics

