

## 807665-114109



### CHICKEN QUESADILLA

SAUTÉED CHICKEN, PEPPERS, ONIONS, GARLIC, AND LIME-CHIPOTLE CRÈME STUFFED IN A TORTILLA CORNUCOPIA



**Nutrition Facts** 

Calories From Fat 25

% Daily Value

4%

Serving Size 1 ea

Amount Per Serving

Calories 80

Total Fat 3g

Servings Per Container 100

#### PRODUCT SPECIFICATIONS

Product ID 10067845 Case Count 100 Shelf Life 365 days

## **INGREDIENTS**

Tortilla: Enriched Malted Flour [Wheat Flour, Malted Barley Flour, Niacin, Iron, Potassium Bromate, Thiamin Mononitrate, Riboflavin, Folic Acid], Water, Vegetable Shortening [Interesterrified Soybean Oil, Fully Hydrogenated Soybean Oil], Contains Less Than 2% of each of the following: Sugar, Salt, Baking Powder [Sodium Bicarbonate, Corn Starch, Sodium Aluminum Sulfate, Calcium Sulfate], Monoglycerides with BHT & Citric Acid [Preservatives], Vital Wheat Gluten, Sodium Metabisulfite, Corn starch, Microcrystalline Cellulose, Dicalcium Phosphate.

Filling: Chicken meat (breast and thigh), Peppers, Onion, Cheddar Cheese(pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch and powdered cellulose added to prevent caking), Cream Cheese (pasteurized milk and cream, cheese cultures, salt, stabalizers (carbo bean and/or xanthan and or guar gum), Sour Cream (cultured cream, enzyme), Contains 2% or less of each of the following: Garlic, Breadcrumbs, (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), Salt, Canola Oil, Worcestershire sauce (distilled vinegar, molasses, corn syrup, water, salt, caramel color, sugars, spices, anchovy puree, natural flavor (contains soy) and tamarind), Spices, Lime Juice, Sugar.

## **ALLERGENS**

Contains: Wheat, Milk, Fish, Soy









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 bake in a preheated 375-400°F convection oven for 10-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

## Cheney (B) Brothers

Saturated Fat 1g 4% Trans Fat 0a Polyunsaturated Fat .5g Monounsaturated Fat 1g Cholesterol 10 mg 3% Sodium 150mg 6% Total Carbohydrate 9g 3% Dietary Fiber 1g 3% Sugars Protein 4g Vitamin C 15% Vitamin A Calcium \* Percent Daily Values are based on a 2000 calorie diet.

<sup>\*</sup>Cooking times may vary based on equipment characteristics







# SMOKED CHICKEN & LEEK IN PUFF PASTRY

SMOKED CHICKEN, BRAISED LEEK, GARLIC AND HERB BOURSIN CHEESE WRAPPED IN FLAKY PUFF PASTRY



#### PRODUCT SPECIFICATIONS

Product ID 10067846 Case Count 100

Shelf Life 365 days

### INGREDIENTS

Pastry: Puff Pastry (enriched bleach flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid) margarine (palm oil, palm kernel oil, soybean oil, water, salt, monoglycerides and soy lectin (emulsifiers), calcium disodium EDTA (preserves freshness) vitamin A palmitrate), water, Contains 2% or less of the each of the following: monocalcium phosphate, salt, yellow color blend, (wheat starch), soybean oil, annatto and turmeric extract).

Filling: Smoked Chicken (cured with sodium lactate, sugar, and salt, sodium, phosphate, sodium ascorbate, and sodium nitrite), Leeks, Cream cheese (pasteurized, cultured milk and cream, whey, salt, xanthan, Locust bean and/or Guar gum), Contains 2% or less of each of the following: Garlic, Boursin Cheese (Cultured Pasteurized milk and cream, Granulated garlic, Salt, White Pepper, Parsley, Dried Chives), Canola oil, Egg, Spices, Salt.

## **ALLERGENS**

Contains: Egg, Wheat, Soy, 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, bake on paper-lined sheet pan in a preheated 400-425°F convection oven for 8-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

## Cheney (B) Brothers

calorie diet

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www.cheneybrothers.com

Serving Size 1 ea Servings Per Container 100

Amount Per Serving

Calories 120 Calories From Fat 70			
	% Daily Value		
Total Fat 8g	12%		
Saturated Fat 2.5g	10%		
Trans Fat 0g			
Polyunsaturated Fat 1g	ı		
Monounsaturated Fat 4	lg .		
Cholesterol 10 mg	3%		
Sodium 130mg	5%		
Total Carbohydrate 8g	3%		
Dietary Fiber 0g	1%		
Sugars 0g			
Protein 3g			
Vitamin A 2% Vit	tamin C 2%		
Calcium 2% Iro	on 4%		

\* Percent Daily Values are based on a 2000

**Nutrition Facts** 



## CUBAN SPRING ROLL

ROASTED PORK, HAM, SWISS CHEESE, DILL PICKLES AND MUSTARD SAUCE WRAPPED IN A SPRING ROLL SKIN

## 807665-114307

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EST. 45415



#### PRODUCT SPECIFICATIONS

Product ID 10067847 Case Count 100 Shelf Life 365 days

### INGREDIENTS

Spring Roll Skin: Enriched wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), water, salt, soybean oil, less than 0.5% of leavening (sodium metaphosphate, sodium carbonate, potassium carbonate, sodium polyphosphate, sodium phosphate, sodium pyrophosphate), mono-and diglycerides, polysorbate 60, soy lecithin, acetic acid, sodium benzoate, citric acid, propyl gallate. Contains: Wheat, Soy

Filling: Roasted Pork (pork, canola oil, mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice), Salt, Spices, Rosemary, thyme), Swiss Cheese (pasteurized milk, culture, salt, enzymes), Ham (cured with water, dextrose, salt, brown sugar, sodium phosphate, sodium erythorbate, sodium nitrite, smoke flavoring), Pickles (cucumbers, water, salt, vinegar, calcium chloride, sodium benzoate (as a preservative), natural flavorings and spices), Mayonnaise (soybean oil, whole eggs, vinegar, water, egg yolks, salt, dextrose, sugar, lemon juice, calcium disodium EDTA (used to protect quality, natural flavor), Mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice), Contains 2% or Less of the Following: Eggs, Salt, Sugar, Spices, and Dusted with Flour to Prevent Sticking (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid).

### **ALLERGENS**

Contains: Milk, Egg, Wheat, Soy









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, deep fry in preheated 375-400°F oil for 7-12 minutes or until golden brown and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

### **Nutrition Facts**

Serving Size 1 ea Servings Per Container 100

Amount	Per	Serving
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Calories 130 Calories From Fat 60

	% Daily V	alue
Total Fat 7g	1	0%
Saturated Fat 2g	10	0%
Trans Fat 1.5g		_
Polyunsaturated Fat	9g	
Monounsaturated Fa	t 11g	
Cholesterol 25 mg		8%
Sodium 520mg	2:	2%
Total Carbohydrate	7g :	2%
Dietary Fiber 0g	:	2%
Sugars 1g		
Protein 8g		
Vitamin A 2%	Vitamin C	0%

Vitamin A	2%	Vitamin C	0%
Calcium	6%	Iron	4%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.









# BACON WRAPPED BEEF & BLUE CHEESE MEATBALL

SEASONED GROUND BEEF AND BLUE CHEESE WRAPPED WITH APPLEWOOD SMOKED BACON



#### PRODUCT SPECIFICATIONS

Product ID 10067848
Case Count 100
Shelf Life 365 days

### INGREDIENTS

Ground Beef, Bacon (cured with water, salt, sugar, smoke flavoring, sodium erythorbate, sodium phosphate, sodium nitrite), Blue Cheese (pasteurized milk, cheese cultures, salt, enzymes, powdered cellulose to prevent caking, netamycin to protect flavor), Eggs, Breadcrumbs (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), Contains 2% or less of the following: Salt, Spices.

## **ALLERGENS**

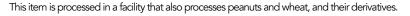
Contains: Milk, Egg, Wheat, Soy











## COOKING AND HANDLING INSTRUCTIONS

#### PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, bake on wire rack in a preheated 350°F convection oven for 8-10 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

\*Cooking times may vary based on equipment characteristics

## **Nutrition Facts**

Serving Size 1 ea Servings Per Container 100

Amount Per Serving

Calories 130 Calories From Fat 100

Calones 150 Calones	i ioiii i at ioo
	% Daily Value
Total Fat 11g	17%
Saturated Fat 4.5g	20%
Trans Fat 0g	
Polyunsaturated Fat 1	lg
Monounsaturated Fat	4.5g
Cholesterol 30 mg	9%
Sodium 230mg	10%
Total Carbohydrate 1	g 0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 5g	

Vitamin A	2%	Vitamin C	0%
Calcium	4%	Iron	2%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet





## 807665-114505

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EST. 45415

### MINI BEEF WELLINGTON

BEEF TENDERLOIN AND MUSHROOM DUXELLES WRAPPED IN A FLAKY PUFF PASTRY

#### PRODUCT SPECIFICATIONS

Product ID 10067849
Case Count 100
Shelf Life 365 days

## **INGREDIENTS**

Pastry: Puff Pastry (enriched bleach flour(wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid) margarine (palm oil, palm kernel oil, soybean oil, water, salt, monoglycerides and soy lectin (emulsifiers), calcium disodium EDTA (preserves freshness) vitamin A palmitrate), water, Contains 2% or less of the each of the following: monocalcium phosphate, salt, yellow color blend, (wheat starch), soybean oil, annatto and turmeric extract)

Filling: Beef tenderloin (raw), Mushroom duxelles [mushrooms, onion, white wine, breadcrumbs (flour (enriched wheat flour, enzyme, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, sugar, yeast, garlic, salt, spice, thyme], Contains 2% or less of the following: Egg, Chive, Salt, Black Pepper as garnish.

## **ALLERGENS**

Contains: Egg, Wheat, Soy







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 bake in a preheated 400-425°F convection oven for 8-12 minutes or until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

\*Cooking times may vary based on equipment characteristics



## **Nutrition Facts**

Serving Size 1 ea

Servings Per Container 100

Amount Per Serving

Calories 110 Calories From F	at 60		
% D	aily Value		
Total Fat 7g	11%		
Saturated Fat 2g	9%		
Trans Fat 0g			
Polyunsaturated Fat 1g			
Monounsaturated Fat 3.5g			
Cholesterol 10 mg 3%			
Sodium 65mg	3%		
Total Carbohydrate 7g	2%		
Dietary Fiber 0g	2%		
Sugars 0g			
Protein 3g			
Vitamin A 0% Vitamin	C 2%		
Calcium 0% Iron	4%		
* Percent Daily Values are based on a 2000			



calorie diet



# BOURSIN STUFFED ARTICHOKE

HAND-BREADED ARTICHOKE STUFFED WITH BOURSIN CHEESE





#### PRODUCT SPECIFICATIONS

Product ID 10067850 Case Count 100 Shelf Life 365 days

### INGREDIENTS

Artichoke, Cream Cheese, (pasteurized, cultured milk and cream, whey, salt, xanthan, locust bean and/or guar gum), Boursin cheese, (cultured pasteurized milk and cream, granulated garlic, salt, white pepper, parsley, dried chives), Water, Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid) Corn Flour, Eggs, Breadcrumbs (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), Milk, Salt, Spice.

## **ALLERGENS**

Contains: Egg, Wheat, Milk, Soy









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, deep fry in preheated 350-375°F oil until golden brown. Place partially fried artichokes on paper-lined sheet pan and continue to bake in a preheated 350°F convection oven for 5-7 minutes or until filling is hot. Let rest 10-15 minutes before service. Discard all leftovers.

\*Cooking times may vary based on equipment characteristics

## **Nutrition Facts**

Serving Size 1 ea Servings Per Container 100

Amount Per Serving

Calories 45 Calories From Fat 10

Calories 45	Calones Fi	om Fat 10
		% Daily Value
Total Fat 1.5g	9	2%
Saturated Fa	at 1.5g	6%
Trans Fat	0g	
Polyunsatura	ated Fat 0g	
Monounsatu	rated Fat 0	g
Cholesterol	10 mg	3%
Sodium 105r	mg	4%
Total Carboh	ydrate 5g	2%
Dietary Fibe	r 1g	5%
Sugars	1g	
Protein 2g		

Calcium	2%	Iron	2%
* Percent Da	ilv Values a	re based on a 2	000

calorie diet.



Vitamin A 2%

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Vitamin C 4%