



Lobster Bisque Boule B-103

Number of Servings: 60 (21.26 g per serving)

Net Weight: 1276 g

UPC Code: 818022020025

Nutrition Facts	
60 servings per container	
Serving size	1 Piece (21g)
Amount per serving	
Calories	45
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 65mg	3%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 0mg	0%
Potassium 34mg	0%
Vitamin A 25mcg	2%
Vitamin C 2mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Product Description:

Creamy Lobster Bisque with lobster, leeks, fennel and carrots in a mini brioche dough boule. A small bite of creamy Lobster Bisque.

Ingredients:

Leeks, Heavy Cream (milk, carrageenan, mono and diglycerides, polysorbate 80), Lobster, Carrots, Fennel, Butter (pasteurized cream, natural flavors), Red Bell Peppers, Water, Lobster Concentrate (cooked lobster, salt, maltodextrin, hydrolyzed corn protein, whey, lobster extract, butter oil, autolyzed yeast extract, tomato paste, onion powder, dehydrated potato flakes, extractives of paprika [color], natural butter flavor [with annatto and turmeric], spice extractives, garlic powder, saffron), Sherry Wine, Cornstarch, Garlic, Jalapeño, Thyme, Saffron, Spices, Bread Boules (wheat flour bleached enriched, water, trans fat free margarine [contains soy], sugar, yeast, milk powder, corn oil, salt, yellow color #5), Parsley.

Allergens:

Wheat, Milk, Soy, Lobster

Storage:

Storage temperature range: below 0°F

Cooking Instructions:

Cook from frozen. Convection Oven: Cook @ 375°F for 8-10 minutes. Conventional Oven: Cook @ 400°F for 12-15 minutes. Cook to internal temp ≥ 165° F.

Item Code	Pack Count (ea.)	Piece Weight (oz.)	Net Weight (Lbs.)	Gross Case Weight (lbs.)	Case Dimensions L x W x H	Pallet TI x HI	Shelf Life
B-103	60ct	.75	2.80	3.30	12 x 12.7 x 3.7	12 x 20	2 Years