

# 7182 - Lobster & Sweet Corn Empanadas



For centuries, this popular street cuisine has been enjoyed by countless patrons throughout Latin America and Spain. Consisting of a savory or sweet mixture, folded in a pastry, deep fried or baked, empanadas continue to gain consumers appetites. With today's ever changing dining palette, today's consumers are requesting for more unique and authentic flavor profiles.



## MARKETING

Lobster and Sweet Corn Empanadas

## Nutrition Facts

33 Servings per container

**Serving Size** 85 grams

**Amount Per Serving**  
**Calories** 220

% Daily Value\*

**Total Fat** 9 g 12%

Saturated Fat 3 g 14%

Trans Fat 0 g

**Cholesterol** 30 mg 10%

**Sodium** 440 mg 19%

**Total Carbohydrates** 27 g 10%

Dietary Fiber 1 g 4%

Total Sugars 1 g

Includes 0 g Added Sugars 0%

**Protein** 7 g

Vitamin D 0.2 mcg 0%

Calcium 50 mg 4%

Iron 1.4 mg 8%

Potassium 90 mg 0%

\* The % Daily Values (DV) 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 SPECIFICATIONS

| Code                    | GTIN           | Pack Description                                    |   |            |                 |                      |
|-------------------------|----------------|---|---|------------|-----------------|----------------------|
| K7182                   | 00745378718200 | 100/1 OZ  |   |            |                 |                      |
| Brand                   | Brand Owner    | GPC Description                                     |   |            |                 |                      |
| Kabobs                  | Kabobs         | Pies/Pastries/Pizzas/Quiches - Savoury (Perishable) |   |            |                 |                      |
| Gross Weight            | Net Weight     | Case/Catch Weight                                   | Country Of Origin                       | Kosher     | Child Nutrition |                      |
| 7.5 LBR                 | 6.25 LBR       | No  | United States                           | Undeclared | No              |                      |
| Shipping                |                |   |   |            |                 |                      |
| Length                  | Width          | Height  | Volume                                  | Tlx/Hi     | Shelf Life      | Storage Temp From/To |
| 16.5 INH                | 9.25 INH       | 3.625 INH   | 0.32 FTQ                                | 10x14      | 364 Days        | -5 FAH / -2.5 FAH    |
| Traceability Regulation |                |   |   |            |                 |                      |
| Regulation Type Code    | Regulatory Act | Trade Item Regulation Compliant                     | Regulation Restrictions and Descriptors |            |                 |                      |
| N/A                     | N/A            | N/A   | N/A                                     |            |                 |                      |

## HANDLING SUGGESTIONS

Keep Frozen-----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - N
- Molluscs - C
- Peanuts - MC
- Tree - MC
- Fish - C
- Shellfish - C
- Crustaceans - C

## INGREDIENTS

DOUGH:BLEACHED ENRICHED WHEAT FLOUR (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), WATER, CREAM CHEESE (Pasteurized Cultured Milk and Cream, Salt, Stabilizers (Guar Gum and Carob Bean Gum)), MARGARINE (Soybean Oil, Hydrogenated Soybean Oil, Water, Mono-And Diglycerides, Soy Lecithin, Sodium Benzoate (Preservative), Artificial Flavor, Beta Carotene (Color), Vitamin A Palmitate), MASECA CORN FLOUR (Corn Treated with Hydrated Lime, Folic Acid), DRIED WHOLE EGGS (Pasteurized Whole Eggs, Sodium Silicoaluminate (Added as an Anticaking Agent)), SALT FILLING: CORN SHOE PEG FROZEN, LOBSTER SURIMI (Lobster, Fish Protein (Alaska Pollock and/or Pacific Whiting), Water, Wheat Starch, Sugar, Salt, Sorbitol, Egg Whites, Potato Starch, Modified Tapioca Starch, Marin (Rice, Alcohol, Salt, Enzyme, Koji), Calcium Carbonate, Dextrose, Natural Flavor, Corn Starch, Hydrolyzed Protein (Corn, Wheat, Whey, Soy), Whey Solids, Carrageenan, Enzyme Modified Butter, Maltodextrin, Corn Syrup Solids, Yeast Extract, Sodium Tripolyphosphate and/or Tetrasodium Pyrophosphate, Disodium Guanylate, Disodium Inosinate, Dehydrated Butter, Artificial Flavor, Guar Gum, Carmine, Annatto, Paprika Extract, Turmeric, Caramel Color), LOBSTER MEAT (Lobster Meat, Salt), HALF & HALF (Milk, Cream, Contains Less Than 1% of: Sodium Citrate, Disodium Phosphate), ROASTED RED BELL PEPPERS, BUTTER (Cream, Salt), RED ONION, BLEACHED ENRICHED WHEAT FLOUR (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), SALTED CHARDONNAY (Wine Grapes, Salt), ONIONS, KEY WEST LIME JUICE (Key West Lime Juice From Concentrate, less than 1/10 of 1% Sodium Benzoate (as a preservative)) SALT, SPICES, PAPRIKA. BLEACHED ENRICHED WHEAT FLOUR (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid).

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### PREPARATION & COOKING SUGGESTIONS

From Frozen, fry at 350 °F for 6 - 8 minutes. If baking, brush with Egg Wash and bake in a 350 °F Convection Oven for 6 - 8 minutes or until internal temperature reaches 165 °F.

### SERVING SUGGESTIONS

Ideal as a simple passed hors d'oeuvre, appetizer resting on cool guacamole, cream or as an accent to a shooter of pozole, or side salad.

### MORE INFORMATION