

7165 - Cinnamon Apple Empanada



Caramelized Granny Smith apples, mixed with cinnamon and nutmeg, hand wrapped in a cream cheese and brown sugar empanada pastry. - Breakfast, breakout session, or dessert offering- Versatile preparation - baked or fried- Miniature dessert trends- Latin American inspired item- Excellent plain, or can be accompanied with: Dulce De Leche, Vanilla Bean Ice Cream, Powder Sugar, rasp...



MARKETING

Cinnamon Apple Empanada

Nutrition Facts

33 Servings per container

Serving Size 3.0 EA

Amount Per Serving

Calories **230**

% Daily Value*

| | |
|---------------------------------|------------|
| Total Fat 9 g | 11% |
| Saturated Fat 2.5 g | 13% |
| Trans Fat 0 g | |
| Cholesterol 20 mg | 7% |
| Sodium 95 mg | 4% |
| Total Carbohydrates 34 g | 12% |
| Dietary Fiber 1 g | 5% |
| Total Sugars 5 g | |
| Includes 5 g Added Sugars | % |
| Protein 4 g | |
| Vitamin D 0.1 mcg | 0% |
| Calcium 20 mg | 0% |
| Iron 1.5 mg | 8% |
| Potassium 70 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 | | | | |
|-------------------------|----------------|---|---|------------|-----------------|----------------------|
| K7165 | 00745378716503 | 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 | |
| 7.813 LBR | 6.57 LBR | No | United States | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 16.5 INH | 9.25 INH | 4.75 INH | 0.42 FTQ | 10x11 | 365 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'; INI = '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 - MC
- Peanuts - MC
- Tree - MC
- Fish - MC
- Shellfish - MC
- Crustaceans - MC

INGREDIENTS

Dough: bleached enriched wheat flour, water, cream cheese, margarine, maseca corn flour, dry whole egg, saltfilling: apple fruit filling or topping, sugar, modified corn starch, cocoa powder, spices, salt, bleached enriched flour,

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PREPARATION & COOKING SUGGESTIONS

From frozen deep fry at 350 °F for 3 - 5 minutes or until golden brown. Or, from frozen bake in aPre-Heated 350 °F Convection Oven for 6 - 8 minutes or until golden brown.

SERVING SUGGESTIONS

dessert, hors d'oeuvre, breakfast, break out item

MORE INFORMATION