

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