Culinary Masters

# 160574 - Quail Wellington

Georgia farm raised quail is marinated in bourbon and then topped with mushroom duxelle, smoky bacon, and parmesan cheese, then wrapped up in our buttery puff pastry.Cooking Instructions: Georgia farm raised quail is marinated in bourbon and then topped with mushroom duxelle, smoky bacon, and parmesan cheese, then wrapped up in our buttery puff pastry.



## MARKETING

Georgia farm raised quail is marinated in bourbon and then topped with mushroom duxelle, smoky bacon, and parmesan cheese, then wrapped up in our buttery puff pastry. Cooking instructions: Bake at 400* for 12-15 until golden brown

## PRODUCT SPECIFICATIONS

| Code | GTIN | Pack Description |
|---|---|---|
| 160574 | 10820581188792 | 100/1 OZ |

| Brand | Brand Owner | GPC Description |
|---|---|---|
| Culinary Masters | Culinary Masters | Ready-Made Combination Meals - Not Ready to Eat (Perishable) |

| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition |
|---|---|---|---|---|---|
| 6.25 LBR | 6.25 LBR | No | United States | Undeclared | No |

**Shipping**

| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
|---|---|---|---|---|---|---|
| 4.8 INH | 16 INH | 9 INH | 0.4 FTQ | 10x10 | 117 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 |

## Nutrition Facts

Servings per container

**Serving Size**

**Amount Per Serving**

**Calories**

| | % Daily Value* |
|---|---|
| **Total Fat** | % |
| Saturated Fat | % |
| *Trans* Fat | |
| **Cholesterol** | % |
| **Sodium** | % |
| **Total Carbohydrates** | % |
| Dietary Fiber | % |
| Total Sugars | |
| Includes Added Sugars | % |
| **Protein** | |
| Vitamin D | % |
| Calcium | % |
| Iron | % |
| Potassium | % |

* 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.

## HANDLING SUGGESTIONS

Direct to freezer------

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

## INGREDIENTS

Puff pastry (enriched flour, wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), unbleached wheat flour, unsalted butter, water, sugar, salt), quail breast, mushroom duxelle (mushrooms, shallots, heavy cream (carrageenan, mono and diglycerides), white wine, Parmesan cheese (part skim milk, cheese cultures, salt, enzymes), salt, pepper, bacon ( water, salt, sugar, sodium phosphates, sodium, erythorbate, sodium nitrate), bourbon, brown sugar, soy sauce (water, wheat, soybean, salt, sodium benzoate), liquid egg (whole egg, citric acid)

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## PREPARATION & COOKING SUGGESTIONS

Place on parchment lined baking tray 1 inch apart.
Stick in oven

## SERVING SUGGESTIONS

finger food

## MORE INFORMATION