

350346 - AWARD CUISINE CABBAGE ROLLS - IQF 48/4.83 OZ

IQF frozen so any number needed can be used - don't have to use entire case. No sauce allows operators to add their own unique sauce to the product.



MARKETING



Nutrition Facts

49 Servings per container
Serving Size 1 Stuffed Cabbage Roll (138g)

Amount Per Serving
Calories 170

	% Daily Value*
Total Fat 8 g	10%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 470 mg	20%
Total Carbohydrates 15 g	5%
Dietary Fiber 2 g	7%
Total Sugars 3 g	
Includes Added Sugars	%

Protein 8 g	
Vitamin D	0 mcg 0%
Calcium	40 mg 4%
Iron	0.8 mg 4%
Potassium	190 mg 4%

* 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	Dist Prod Code	GTIN	Calculated Pack
9464348527	350346	20094643485274	48 x 4.83 OZ

Brand	Brand Owner	GPC Description
Award Cuisine	Conagra Brands Inc	Prepared/Preserved Foods Variety Packs

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
15.55 LBR	14.5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.188 INH	9.563 INH	9.063 INH	0.661 FTQ	14x4	540 Days	0 FAH / 20 FAH

HANDLING SUGGESTIONS



Follow storage and usage instructions as printed on consumer packaging.

SERVING SUGGESTIONS



Top with a signature sauce. Make it ethnic by varying the type of sauce. Top with a balsamic dressing and bleu cheese crumbles for a mediterranean version . Visit conagrafoodservice.com for recipe ideas.

PREPARATION & COOKING SUGGESTIONS



Internal temperature of product should be 165° F. Product may be thawed up to 48 hours under refrigeration prior to cooking. **DO NOT REFREEZE.** Convection Oven (325° F Preheated). With a sauce: Place product in covered foil pan. During last 10-15 minutes, gently spoon with sauce and replace lid. From Frozen, cook 60-65 minutes. From Thawed, cook 45-50 minutes. No Sauce: Place product in covered foil pan. From Frozen, Cook for 60-65 minutes. From Thawed, cook for 40-45 minutes. Conventional Oven (400° F Preheated). With a sauce: Place product in covered foil pan. During last 15-20 minutes, gently spoon with sauce and replace lid. From Frozen, cook 1 hour 15-20 minutes. From Thawed, cook 50-55 minutes. No Sauce: Place product in covered foil pan. From Frozen, Cook for 1 hour 15-20 minutes. From Thawed, cook for 35-40 minutes.

INGREDIENTS



Cabbage Leaves, Beef, Water, White Rice, Onions, Bread Crumbs (Wheat Flour, Sugar, Yeast, Soybean Oil, Salt, Calcium Propionate [to protect freshness]), Whole Egg, Contains 2% or less of: Green Bell Peppers, Textured Soy Protein Concentrate (Soy Protein Concentrate, Caramel Color), Salt, Celery, Nonfat Dry Milk, Isolated Soy Protein, Beef Flavor (Contains Autolyzed Yeast Extract, Mono & Diglycerides, Polysorbate 60, Disodium Inosinate & Disodium Guanylate, Xanthan Gum), Spice, Caramel Color. CONTAINS: EGG, MILK, SOY, WHEAT

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - NI
- Peanuts - NI
- Tree - NI
- Fish - NI
- Shellfish - NI

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	170
Protein	8 g
Total Carbohydrates	15 g
Sugars	3 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	8
Trans Fat	0 g
Saturated Fat	3 g
Added Sugars	
Polyunsaturated Fat	0 g
Monounsaturated Fat	3.5 g
Cholesterol	30 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	470 mg
Calcium	40 mg
Iron	0.8 mg
Potassium	190 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES

