

# 10069 - Chardonnay Poached Salmon



Culinary Masters Chardonnay Poached Salmon is made with delicate fresh Atlantic salmon poached in chardonnay wine with fresh dill, lemon zest, Dijon mustard, green onion, panko, and premium mayonnaise. Cook from frozen on a well-greased baking pan, 375 degrees for 15 minutes or until golden brown.



## MARKETING

Culinary Masters Chardonnay Poached Salmon is made with delicate fresh Atlantic salmon poached in chardonnay wine with fresh dill, lemon zest, Dijon mustard, green onion, panko, and premium mayonnaise.

## PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
PF1002	10820581100695	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	
7 LBR	6.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16 INH	9 INH	4 INH	0.33 FTQ	10x13	237 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

frozen-----

## ALLERGENS

**C** = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = 'Intentionally not Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

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

## Nutrition Facts

Servings per container

**Serving Size**

**Amount Per Serving**

**Calories**

	% Daily Value*
<b>Total Fat</b>	%
Saturated Fat	%
Trans Fat	
<b>Cholesterol</b>	%
<b>Sodium</b>	%
<b>Total Carbohydrates</b>	%
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.

## INGREDIENTS

Atlantic salmon poached, chardonnay wine, dill, lemon zest, Dijon mustard, green onion, panko, mayonnaise

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## PREPARATION & COOKING SUGGESTIONS

Cook from frozen on well greased baking pan, 375\* for 15 minutes or until golden brown

## SERVING SUGGESTIONS

finger food, 1-2 per person

## MORE INFORMATION