

7145 - Wild Mushroom Vol Au Vent

An exotic blend of wild mushrooms in aged Sherry, tossed with fresh parsley and rich Fontina cheese, hand folded in a unique savory butter puff pastry fold.



MARKETING

Mushroom Vol Au Vent

Nutrition Facts

33 Servings per container

Serving Size 76 grams

Amount Per Serving
Calories 230

% Daily Value*

Total Fat 20 g 26%

Saturated Fat 6 g 31%

Trans Fat 0 g

Cholesterol 10 mg 4%

Sodium 290 mg 12%

Total Carbohydrates 24 g 9%

Dietary Fiber 1 g 3%

Total Sugars 1 g

Includes 0 g Added Sugars 0%

Protein 5 g

Vitamin D 0.1 mcg 0%

Calcium 30 mg 2%

Iron 1.3 mg 8%

Potassium 100 mg 2%

* 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 | | | | |
|-------------------------|----------------|---|---|------------|-----------------|----------------------|
| K7145 | 00745378714509 | 100.95 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 | |
| 7.187 LBR | 5.937 LBR | No | United States | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 16.5 INH | 9.25 INH | 3.63 INH | 0.32 FTQ | 10x14 | 369 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

PUFF PASTRY:PUFF PASTRY SQUARES (Unbleached Unenriched Wheat Flour, Shortening (Palm Oil, Palm Stearin, Emulsifiers (Mono-Diglycerides, Soy Lecithin, Polyglycerol Ester), Antioxidant (Natural Tocopherol and Ascorbyl Palmitate), Water, Contains 2% or less of: Salt, Yeast, Citric Acid)FILLING:MUSHROOMS, AMERICAN BREADCRUMBS (Bleached Wheat Flour, Sugar, Canola Oil, Salt, Yeast), FONTINA CHEESE (Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Powdered Cellulose added to Prevent Caking), CREMINI MUSHROOMS, BUTTER (Cream, Salt), OYSTER MUSHROOMS, PORTABELLA MUSHROOMS, HALF & HALF (Milk, Cream, Contains Less Than 1% of: Sodium Citrate, Disodium Phosphate), SHITAKE MUSHROOMS, HEAVY CREAM, MODIFIED CORN STARCH, MUSHROOM BASE (Mushroom in a Brine Solution, Salt, Sugar, Maltodextrin, Vegetable Juice Concentrates (Mushroom, Celery, Onion, Carrot, Garlic), Dextrose, Soy Sauce (Fermented Soybeans, Salt), Contains 2% or less of Dry Mushrooms, Garlic Powder, Natural Flavors, Food Starch-Modified, Disodium Inosinate and Disodium Guanylate, Hydrolyzed Soy Protein, Corn Syrup Solids, Caramel Color, Glycerol Triacetate), SPICES, SALTED SHERRY (Wine Grapes, Salt), SALTEGG WASH:WATER, DRIED WHOLE EGGS (Pasteurized Whole Eggs, Sodium Silicoaluminate (Added as an Anticaking Agent))

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PREPARATION & COOKING SUGGESTIONS

From frozen, bake in a Pre-Heated 400 °F Convection Oven for 6 - 8 minutes or until golden brown or until internal temperature reaches 165 °F

SERVING SUGGESTIONS

Perfect to use as an appetizer or hors d'oeuvre.

MORE INFORMATION