

10085 - Bavarian Hotdog Mini



Culinary Masters Mini Bavarian Hotdogs are made with hickory smoked all-beef hot dogs on a pretzel roll with German beer hall mustard. Leave out for 10 minutes to thaw. Cook on a parchment-lined metal baking tray. In order to maintain a soft bun, cook at a low temp 250°F to 275°F until heated through. Can be maintained in a steam tray.



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
APP526	10820581100855	75/1.5 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	
7.5 LBR	7.03 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			

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

frozen-----

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

INGREDIENTS

Pretzel bun (flour, salt, yeast, vegetable oil, water, oil inhibitor, sodium hydroxide), hot dog (beef, water, salt, cultured corn sugar, mustard flour, dextrose, paprika, extractives of paprika and spices, vinegar, hydrolyzed soy protein, garlic, dehydrated onion, sodium nitrite, corn syrup solids, lemon juice solids, natural flavor, citric acid and lemon oil), mustard (water, mustard seeds, vinegar, salt)

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PREPARATION & COOKING SUGGESTIONS

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SERVING SUGGESTIONS

finger food, 1-2 per person

MORE INFORMATION