

# 160577 - Beef Wellington With Blue Cheese



Beef tenderloin topped with a dollop of Maytag blue cheese & wrapped with a premium puff pastry. Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 400 for 13 to 15 minutes or until golden brown.



## MARKETING

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## PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
160577	10820581188822	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	
7.2 LBR	6.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 INH	10 INH	5 INH	0.48 FTQ	10x10	180 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

direct to freezer-----

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

## 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

Beef tenderloin, blue cheese (milk, cheese cultures, salt, enzymes, penicillium roqueforti), puff pastry (enriched flour, unbleached wheat flour, unsalted butter, water, sugar, salt), liquid egg (whole egg, citric acid), salt, pepper

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## PREPARATION & COOKING SUGGESTIONS

Place on parchment lined baking tray 1 inch apart. cooking at 400\* for 12-15 until deep golden color

## SERVING SUGGESTIONS

finger food

## MORE INFORMATION