

2210011 - Candied Apple Pork Belly



221001) Decadent applewood smoked pork belly and fire-roasted Fuji apples covered in a rich brown sugar glaze. Quantity: .50 oz. piece, 200 per case **INGREDIENTS:** Applewood Smoked Bacon (cured with water, salt, sugar, smoke flavoring, sodium erythorbate, sodium phosphates, sodium nitrate), Sliced Apples (apples, ascorbic acid, salt, citric acid), Light Brown Sugar (brown sugar...



MARKETING

Decadent applewood smoked pork belly and fire-roasted Fuji apples covered in a rich brown sugar glaze. Quantity: .50 oz. piece, 200 per case Preparation Method: Bake from frozen in 400°F oven for 10-12 minutes. Internal temperature must reach 165°F as measured by a thermometer.

Nutrition Facts

50 Servings per container

Serving Size **4.0 PC**

Amount Per Serving
Calories **360**

% Daily Value*

Total Fat 26 g **12%**

Saturated Fat 8 g **19%**

Trans Fat 0 g

Cholesterol 0 mg **5%**

Sodium 750 mg **25%**

Total Carbohydrates 15 g **5%**

Dietary Fiber 1 g **4%**

Total Sugars 12 g

Includes 5 g Added Sugars %

Protein 10 g

Vitamin D 0 mcg 0%

Calcium 26 mg 2%

Iron 0 mg 0%

Potassium 0 mg 0%

* 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				
221001	00813945020602	200/0.80 OZ				
Brand	Brand Owner	GPC Description				
Van Lang	Van Lang Foods	Ready-Made Combination Meals - Not Ready to Eat (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.8 LBR	9.8 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 INH	9.5 INH	5 INH	0.45 FTQ	13x12	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

Keep in -20 to 10°F freezer.....

ALLERGENS

C = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

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

INGREDIENTS

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PREPARATION & COOKING SUGGESTIONS

COOKING INSTRUCTIONS: Bake from frozen in 400°F oven for 10-12 minutes. Internal temperature must reach 165°F as measured by a thermometer.

SERVING SUGGESTIONS

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MORE INFORMATION