

160600 - Georgia Shrimp & Grits Cake



Our Southern recipe made with gulf white shrimp, smoky bacon, Vermont cheddar, roasted Poblano pepper and southern style buttered grits. Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 375 for 14 to 16 minutes.



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
K7336	10820581180239	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	
6.25 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	15x15	195 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

Freezer-----

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

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.

INGREDIENTS

Wild shrimp, grits (specially processed degerminated white corn grits, salt, calcium carbonate, reduced iron, niacin (one of the B vitamins), BHT, citric acid (as preservative), thiamin mononitrate (one of the B vitamins)soybean oil, salt, yeast), riboflavin (one of the B vitamins), folic acid (one of the B vitamins), mayonnaise (soybean oil, whole eggs, egg yolk, water, vinegar, salt, sugar, lemon juice, calcium disodium EDTA used to protect quality, natural flavors), cheddar cheese (cultured whole milk, enzymes, salt), bread crumbs (wheat flour, sugar, soybean oil, salt, yeast), bacon (water, salt, sugar, sodium phosphate, sodium erythorbate, sodium nitrate), roasted poblano peppers, green onion, parsley, butter (pasteurized cream, salt)

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PREPARATION & COOKING SUGGESTIONS

Parchment lined baking tray, 1 inch apart

SERVING SUGGESTIONS

finger food

MORE INFORMATION