

172006 - Buttermilk Breakfast Tart with Blueberries & Granola ...

Buttermilk infused pancake batter mixed with a swirl of sweet cream, topped with blueberries and granola. – 14"



MARKETING

Deep Dish Buttermilk Pancake Stuffed with Fresh Blueberries and Granola. 350-375F for 8-10 minutes. Cook from frozen state. Cook to internal temperature of 165F.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
P2006		06915030162006		9/20 OZ		
Brand		Brand Owner		GPC Description		
Gourmet Kitchen		Gourmet Kitchen Inc		Pies/Pastries - Sweet (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12.22 LBR	11.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.25 INH	14 INH	5 INH	0.54 FTQ	09x12	475 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 at 0F-----

- 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 - MC
- Peanuts - MC

Tree - MC

Fish - MC

Shellfish - MC

Crustaceans - MC

Nutrition Facts

36 Servings per container

Serving Size	1/4 piece
Amount Per Serving	
Calories	350
% Daily Value*	
Total Fat 14 g	22%
Saturated Fat 8 g	40%
Trans Fat 0 g	
Cholesterol 105 mg	35%
Sodium 600 mg	25%
Total Carbohydrates 48 g	16%
Dietary Fiber 2 g	8%
Total Sugars 16 g	
Includes 9 g Added Sugars	%
Protein 9 g	
Vitamin D 3 mcg	2%
Calcium 230 mg	10%
Iron 1.4 mg	15%
Potassium 90 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.

INGREDIENTS

BLUEBERRIES, SWEET CHEESE (cream cheese [pasteurized cultured milk and cream, salt, stabilizers xanthan, locust bean and or guar], sugar),BATTER: FLOUR (wheat flour, niacin reduced iron, thiamin mononitrate, riboflavin, folic acid), and/or ALL PURPOSE FLOUR (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), BUTTERMILK (cultured pasteurized lowfat milkand salt), EGGS (pasteurized whole eggs, citric acid, water), SUGAR, BUTTER (cream, salt), BAKING POWDER (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), BAKING SODA (sodium bicarbonate or bicarbonate of soda), IMITATION VANILLA (water, potassium sorbate, citric acid, propylene glycol, ethyl vanilla, sodium benzoate), SALT, GRANOLA TOPPING: GRANOLA (whole grain oats, sugar, crisp rice (rice flour, barley malt extract, salt), honey, brown sugar syrup, baking soda, natural flavor, Vitamin E (mixed tocopherols added to preserve freshness), TOP BRUSHED LIGHTLY WITH: MAPLE SYRUP (100% pure maple syrup). FOOD RELEASE SPRAY (soybean oil, soy lecithin and propellant).

172006 - Buttermilk Breakfast Tart with Blueberries & Granola ...

Buttermilk infused pancake batter mixed with a swirl of sweet cream, topped with blueberries and granola. – 14"



PREPARATION & COOKING SUGGESTIONS



350-375F for 8-10 minutes. Cook from frozen state.
Cook to internal temperature of 165F

SERVING SUGGESTIONS



passed hors d'oeuvres, appetizers, banquets,
hotels, weddings. Serving size: about 150g

MORE INFORMATION

