### 630118 - OCEAN INNOVATIONS® DIPT'N DUSTED® BREADED CALAMARI RI...

A "made from scratch" appearance. An economical and convenient way to add calamari to your menu. Can be used as an appetizer or entree. Parfried for best performance & convenient preparation. Cooks from frozen in 2 1/2 minutes. Tender bite and fresh taste. No waste or preparation





### MARKETING



# **Nutrition Facts**

64 Servings per container

Serving Size 3 oz (84g/About 14 Pieces)

Amour	nt Per	Serving
Cal	ori	es

Galories	210
	% Daily Value*
Total Fat 10	13%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 105 mg	35%
<b>Sodium</b> 360 mg	16%
<b>Total Carbohydrates</b> 20 g	7%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%
Protein 9 g	
Vitamin D 0 mcg	0%
Calcium 27 mg	2%
Iron 1 mg	6%
Potassium 148 mg	4%
* The % Daily Values (DV) tells you how much a nutrient in contributes to a daily diet. 2,000 calories a day is used fo	

## PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
1CA00862020	630118	10025753013913	6 x 2#	

Brand	Brand Owner	GPC Description	
Tampa Maid	TAMPA MAID FOODS INC	Aquatic Invertebrates - Prepared/Processed (Frozen)	

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
13.44 LBR	12 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.38 INH	12.13 INH	7.44 INH	0.7 FTQ	12x7	730 Days	0 FAH / 0 FAH

### **ALLERGENS**



### SERVING SUGGESTIONS



Serve with Marinara sauce or sprinkle with fresh chopped parsley and grated Romano or Parmesan cheese. For a Portuguese flair, mix 2 tbs. olive oil, 1 tsp. chopped garlic & 1 oz. Julienne sweet banana peppers; saute for 1 minute; toss cooked Calamari rings in the mixture & serve.

# C = 'Contains', MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'







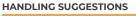














( Peanuts - N

(1) Tree Nuts - N

(M) Shellfish - NI

Fish - N

### PREPARATION & COOKING SUGGESTIONS



Deep fry at 350 degrees F for 2 -2 1/2 minutes or until golden brown and crisp.

### MORE INFORMATION



E-mail: GDSN Admin@tampamaid.com, Telephone: 863-687-4411, Tele/Fax: 863-688-4552, Website: ww...

### **INGREDIENTS**

advice.

Calamari, Enriched Wheat Flour And Enriched Bleached Wheat Flour (Both Enriched With Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Oil (Contains One Or More of the Following: Soybean, Corn And/Or Cottonseed Oil), Water, Bleached Wheat Flour, Contains 2% Or Less of: Modified Corn Starch, Salt, Corn Starch, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Yellow Corn Flour, Whey, Dextrose, Modified Potato Starch, Sodium Tripolyphosphate (To Retain Moisture), Soybean Oil, Spices, Nonfat Dry Milk, Yeast, Sugar, Sodium Hexametaphosphate, Cheddar And Romano Cheese (Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes), Unsalted Butter (Pasteurized Cream, Natural Flavor), Natural Flavor, Lactic Acid, Modified Cellulose. Xanthan Gum, Contains: Wheat, Milk,

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NUTRITIONAL ANALYSIS

Calories	210
Protein	9 g
Total Carbohydrates	20 g
Sugars	1 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	19.38 19.38 iu
Vitamin A (RE)	19.38
Vitamin C	2.21 mg
Magnesium	
Monosodium	

Total Fat	10
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	105 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	360 mg
Calcium	27 mg
Iron	1 mg
Potassium	148 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

**NUTRITIONAL CLAIMS** 

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