

# 161584 - Bacon & Cheddar Slider

Aged Vermont Cheddar, smokey bacon with A1 infused ground sirloin on a freshly baked sesame bun. Leave out for 10 minutes to thaw. Cook on a parchment lined metal baking tray. In order to maintain soft bun, cook at low temp 250°F to 275°F until heated through. Can be maintained in a steam tray.



## MARKETING

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## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
APP625		10820581122345		80/1 OZ		
Brand		Brand Owner		GPC Description		
Culinary Masters		Culinary Masters		Sandwiches/Filled Rolls/Wraps (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
7 LBR	5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16 INH	9 INH	3.5 INH	0.29 FTQ	10x15	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

Frozen-----

## ALLERGENS

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

- Milk - C
- Eggs - C
- Soybean - MC
- 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, onion, bun (wheat, egg, flour, margarine, sugar, milk powder, yeast, salt, water), cheese (pasteurized part-skimmed milk, cheese cultures, salt enzymes), bacon (cured with water, salt, sugar, sodium phosphate, sodium erythorbate, sodium nitrate), salt, pepper

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### PREPARATION & COOKING SUGGESTIONS

Cook on a parchment lined metal baking tray. In order to maintain soft bun, cook at low temp 250°F to 275°F until heated through. Can be maintained in a steam tray.

### SERVING SUGGESTIONS

finger food, per person basis

### MORE INFORMATION