

902835 - Iberico Pork Empanada



Originally from the region of Galicia in the rugged northwestern corner of Spain, empanadas have been enjoyed by travelers for centuries-as they're densely packed with nutritious fillings and easily transported. These Pork Empanadas are made in the Spanish tradition, with a flaky pastry dough, filled with seasoned pork, peppers, tomatoes, onions and other Spanish spices. These ...



MARKETING

These Pork Empanadas are made in the Galician tradition, with a flaky pastry dough filled with seasoned pork, peppers, tomatoes, onions, and other Spanish spices. These are perfect for a large-scale tapas spread.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
SUK-502	00850060985058	30/4.5 OZ				
Brand	Brand Owner	GPC Description				
José Andrés	Sukalde Inc	Ready-Made Combination Meals - Not Ready to Eat (Frozen)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.65 LBR	6 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.25 INH	11 INH	4.25 INH	0.47 FTQ	09x17	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 until ready to bake.-----

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

Nutrition Facts

30 Servings per container	
Serving Size	113g
Amount Per Serving	
Calories	280
	% Daily Value*
Total Fat 15 g	19%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 500 mg	500%
Total Carbohydrates 29 g	11%
Dietary Fiber 2 g	7%
Total Sugars 2 g	
Includes Added Sugars	1%
Protein 8 g	
Vitamin D 0 mcg	0%
Calcium 20 mg	2%
Iron 3.4 mg	20%
Potassium 180 mg	4%

* 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

DOUGH: ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE, RIBOFLAVIN, FOLIC ACID), MARGARINE, OLIVE OIL, WATER, SODIUM PROPIONATE, DORUH IMPROVER (WHEAT FLOUR, DATEM. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SOYBEAN OIL, ASCORBIC ACID, ENZYMES, L-CYSTEINE), PAPRIKA FILLING: TUNA, SARDINES, ONIONS, GREEN AND RED PEPPERS AND TOMATOES, SUNFLOWER OIL, WHITE WINE, SUGAR, MODIFIED STARCH, SALT, VALENTINE SAUCE (DRIED CHILLIES, ACETIC ACID, VINAGER AND SPICES) AND CITRIC ACID,

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PREPARATION & COOKING SUGGESTIONS

Preheat Oven to 375 F. Bake each for 25 min, or until browned and center is 165 F. Let stand for 1 minute before serving. Egg wash the top side of the empanada for a shinier look.

SERVING SUGGESTIONS

Enjoy as a snack, a tapa dish, or appetizer.

MORE INFORMATION