

# 2311011 - Brie & Raspberry En Croute



231101) Premium raspberry jam is spread over imported French brie, providing a hint of sweetness with this mild yet flavorful cheese. All encased in a flaky puff pastry dough. Quantity: 1 oz. pieces, 200 per case (5 trays of 40) Preparation Method: Bake from frozen in 400-425°F oven for 8-10 minutes until golden brown and heated through.. RASPBERRY BRIE EN CROUTE (



### MARKETING

RASPBERRY BRIE EN CROUTE (#231101) Premium raspberry jam is spread over imported French brie, providing a hint of sweetness with this mild yet flavorful cheese. All encased in a flaky puff pastry dough.

## Nutrition Facts

50 Servings per container

**Serving Size** **3.0 PC**

**Amount Per Serving**  
**Calories** **430**

% Daily Value\*

**Total Fat** 30 g **38%**

Saturated Fat 11 g **55%**

Trans Fat 0 g

**Cholesterol** 35 mg **12%**

**Sodium** 360 mg **16%**

**Total Carbohydrates** 27 g **10%**

Dietary Fiber 1 g **4%**

Total Sugars 2 g

Includes 0 g Added Sugars **0%**

**Protein** 11 g

Vitamin D 7 mcg 35%

Calcium 74 mg 6%

Iron 2 mg 10%

Potassium 91 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.

### PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
231101	00813945024013	200/0.80 OZ				
Brand	Brand Owner	GPC Description				
Van Lang	Van Lang Foods	Ready-Made Combination Meals - Ready to Eat (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11 LBR	10 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 INH	9.5 INH	5 INH	0.45 FTQ	13x12	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

Keep in -20°F to 10°F freezer.-----

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

### INGREDIENTS

INGREDIENTS: FILLING: Brie Cheese (pasteurized milk, pasteurized cream, salt, calcium chloride, microbial enzyme, bacterial culture, penicillium candidum. Contains: milk), Red Raspberry Preserve (red raspberries, high fructose corn syrup, corn syrup, contains less than 2% of fruit pectin, citric acid), Breadcrumbs (bleached wheat flour, yeast, sugar, salt, soybean oil), Soybean Oil. DOUGH: Puff Pastry (enriched bleached flour, bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, soybean oil, hydrogenated palm oil, palm oil, contains 2% or less of: salt, wheat gluten, dough conditioner (sodium stearoyl lactylate, calcium sulfate, l-cysteine hydrochloride), mono- and diglycerides, monocalcium phosphate, colors added (annatto, yellow #5, yellow #6, red #40), artificial flavor. Contains: wheat). SEALANT: Liquid Eggs. CONTAINS: MILK, EGG, WHEAT, SOY

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### PREPARATION & COOKING SUGGESTIONS

Preparation Method: Bake from frozen in 400-425°F oven for 8-10 minutes. Internal temperature must reach 165°F as measured by a thermometer.

### SERVING SUGGESTIONS

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### MORE INFORMATION