

84171 - Spinach & Swiss Quiche Crustless Gluten Free



The inspiration for Kabobs' line of Crustless Quiche was the demand for healthier breakfast dining choices from your customers. Consisting of a rich, satiny, smooth custard of whole eggs, cheeses, fresh herbs and seasonings, Kabobs' Crustless Quiche are twice-baked in a conical mold shape. The unique shape for the quiche not only provides a great visual presentation, but was cr...



MARKETING

Sautéed spinach, garlic, onion, Swiss and Monterey Jack cheese, gently folded into a satiny custard of eggs and heavy cream. Gluten Free and Vegetarian.

Nutrition Facts

60 Servings per container

Serving Size 1.0 EA

Amount Per Serving
Calories 310

% Daily Value*

Total Fat 27 g 41%

Saturated Fat 16 g 82%

Trans Fat 0 g

Cholesterol 165 mg 54%

Sodium 390 mg 16%

Total Carbohydrates 6 g 2%

Dietary Fiber 0 g 0%

Total Sugars 1 g

Includes 0 g Added Sugars 0%

Protein 13 g

Vitamin D 0 mcg 0%

Calcium 455 mg 35%

Iron 0.6 mg 4%

Potassium 0 mg 0%

* 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				
K4171	00745378417103	60/4 OZ				
Brand	Brand Owner	GPC Description				
Kabobs	Kabobs	Pies/Pastries/Pizzas/Quiches - Savoury (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
16.25 LBR	15 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 INH	9.25 INH	6.625 INH	0.59 FTQ	10x08	365 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-----

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

INGREDIENTS

HEAVY CREAM (Skim Milk, Carrageenan, Polysorbate 80, Mono and Diglycerides), SWISS CHEESE (Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes, Powdered Cellulose Added to Prevent Caking), LIQUID WHOLE EGGS (Whole Eggs, Citric Acid [To Preserve Color], 0.15% Water Added As A Carrier For Citric Acid), MONTEREY JACK CHEESE (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Powdered Cellulose Added To Prevent Caking), HALF & HALF (Milk, Cream, Sodium Citrate, Disodium Phosphate), SPINACH, PIE BASE (Modified Food Starch, Whey Powder (Milk), Partially Hydrogenated Coconut Oil, Corn syrup solids, Egg White Powder, Whole Egg Powder, Salt, Disodium Phosphate, Maltodextrin, Mono- and Diglycerides, Natural Flavor, Citric Acid, Cellulose Gum and Artificial color (Yellow #5 and Yellow #6), SPICES, SALT, XANTHAN GUM, ONION POWDER, GARLIC POWDER. PAN COATING (Soybean Oil, Soy Lecithin, Natural and Artificial Butter Flavor, Beta Carotene (Color), Non-Chlorofluorocarbon Propellant).

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PREPARATION & COOKING SUGGESTIONS

From frozen bake in a pre-heated 325°F convection oven for 12-14 minutes or until internal temperature reaches 165°F as measured by use of a thermometer. Microwave Instructions: Thaw completely under refrigeration then heat on high heat 2 minutes and 30 seconds or until internal temperature reaches 165°F as measured by use of a thermometer.

SERVING SUGGESTIONS

Breakfast Entrée Item Gluten-Friendly Pairs well with small micro green spring salads, fruit or caramelized onions

MORE INFORMATION