

160576 - Salmon Oscar En Croute

Fresh Atlantic salmon is topped with special crab meat, fresh spinach and hand made Béarnaise sauce. All wrapped in a premium puff pastry. Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 400 for 13 to 15 minutes.



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
160576		10820581188815		1/100 CT		
Brand		Brand Owner	GPC Description			
Culinary Masters		Culinary Masters	Ready-Made Combination Meals - Not Ready to Eat (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
7.5 LBR	7 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17 INH	9.5 INH	5.5 INH	0.51 FTQ	10x10	117 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

Direct to 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) Milk - C
- (Peanut) Peanuts - MC
- (Egg) Eggs - C
- (Tree Nut) Tree - MC
- (Soybean) Soybean - C
- (Fish) Fish - C
- (Wheat) Wheat - C
- (Shellfish) Shellfish - C
- (Sesame) Sesame - MC
- (!) Crustaceans - C
- (!) Molluscs - C

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
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

Atlantic salmon, puff pastry (wheat flour, margarine (palm oil, grape seed oil, butter, water, soy, lecithin, salt, flavor, glucose, nonfat dried milk, tocopherol, beta-carotene), crab meat, Bearnaise sauce (egg, butter, tarragon, spice), spinach, parsley, liquid egg (whole egg, citric acid), spices

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PREPARATION & COOKING SUGGESTIONS

Place 1 inch apart on parchment lined baking tray.
400* for 12-15 minutes until golden brown

SERVING SUGGESTIONS

finger food

MORE INFORMATION