

351616 - AWARD CUISINE STUFFED GREEN PEPPERS - IQF 4/54 OZ

IQF frozen so any number needed can be used - don't have to use entire case. No sauce allows operators to add their own unique sauce to the product.



MARKETING

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
9464348515	351616	10094643485154	48 x 4.5 OZ

Brand	Brand Owner	GPC Description
Award Cuisine	Conagra Brands Inc	Prepared/Preserved Foods Variety Packs

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
14.744 LBR	13.5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.188 INH	9.625 INH	9.063 INH	0.666 FTQ	14x6	540 Days	0 FAH / 20 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Peanuts - NI
- Eggs - C
- Tree Nuts - NI
- Soy - C
- Fish - NI
- Wheat - C
- Shellfish - NI
- Sesame - NI

SERVING SUGGESTIONS

Top with a signature sauce. Make it ethnic by varing the type of sauce. A mexican green pepper could have a jalapeno or cheese sauce. Use the green pepper as a filling for stuffed green pepper chimichanga. Visit conagrafoodservice.com for recipe ideas.

INGREDIENTS

Green Peppers, Beef, Water, White Rice, Onions, Bread Crumb (Wheat Flour, Sugar, Yeast, Soybean Oil, Salt, Calcium Propionate [To Protect Freshness]), Eggs, Contains Less Than 2% Of The Following: Green Bell Pepper, Textured Soy Protein Concentrate (Soy Protein Concentrate, Caramel Color), Salt, Celery, Nonfat Dry Milk, Isolated Soy Protein, Beef Flavor (Contains Autolyzed Yeast Extract, Mono and Diglycerides, Polysorbate 60, Disodium Inosinate and Disodium Guanylate, Xanthan Gum), Spice, Caramel Color. Contains: Egg, Milk, Soy, Wheat.

HANDLING SUGGESTIONS

Follow storage and usage instructions as printed on consumer packaging.

PREPARATION & COOKING SUGGESTIONS

Internal temperature of product should be 165° F. Product may be thawed up to 48 hours under refrigeration prior to cooking. DO NOT REFREEZE. Convection Oven (325° F Preheated). With a sauce: Place product in covered foil pan. During last 10-15 minutes, gently spoon with sauce and replace lid. From Frozen, cook 60-65 minutes. From Thawed, cook 45-50 minutes. No Sauce: Place product in covered foil pan. From Frozen, Cook for 60-65 minutes. From Thawed, cook for 40-45 minutes. Conventional Oven (400° F Preheated). With a sauce: Place product in covered foil pan. During last 15-20 minutes, gently spoon with sauce and replace lid. From Frozen, cook 1 hour 15-20 minutes. From Thawed, cook 50-55 minutes. No Sauce: Place product in covered foil pan. From Frozen, Cook for 1 hour 15-20 minutes. From Thawed, cook for 35-40 minutes. ...

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	150
Protein	7 g
Total Carbohydrates	15 g
Sugars	2 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	7
Trans Fat	0 g
Saturated Fat	3 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	25 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	470 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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