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 Weig	Gross Weight Net V		/eight Case/Catch Wei			ght Country Of Origin			Drigin	Kosher	Child Nutrition	
14.744 LBR	14.744 LBR 1		.3.5 LBR		No		United States		Undeclared	No		
Shipping												
Length	Width		Height		Volume	TIxHI Shelf		Shelf L	ife	Storage Temp From/To		
13.188 INH	9.625 INH		9.063	INH	H 0.666 FTQ		lx6	540 Days		0 FAH / 20 FAH		
	Traceability Regulation											
Regulation Type Code		e	Regulatory Act			Trade Item Re Compli		-		Regulation Restrictions and Descriptors		
N/A			N/A		N/A				N/A			

Nutrition Facts

48 Servings per container

Serving Size 1 Stuffed Pepper (128g)

Amount Per Serving 150

	% Daily Value*
Total Fat 7	11%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 470 mg	20%
Total Carbohydrates 15 g	5%
Dietary Fiber 2 g	8%
Total Sugars 2 g	
Includes Added Sugars	%
Protein 7 g	
Vitamin D	%
Calcium	2%
Iron	4%
Potassium	%
* The % Daily Values (DV) tells you how much a nutrien contributes to a daily diet. 2,000 calories a day is used advice.	

HANDLING SUGGESTIONS

Follow storage and usage instructions as printed on consumer packaging.

ALLERGENS

(%) Sesame - NI

 $\begin{array}{l} C = 'Contains'; MC = 'May \ Contain'; N = 'Free \ From'; UN = 'Undeclared'; \\ 30 = 'Free \ From \ Not \ Tested'; \\ 50 = 'Derived \ from \ Ingredients'; \\ 60 = 'Not \ Derived \ From \ Ingredients'; \\ NI = 'No \ Info' \end{array}$



INGREDIENTS

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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 Diglyerides, Polysorbate 60, Disodium Inosinate and Disodium Guanylate, Xanthan Gum), Spice, Caramel Color. Contains: Egg, Milk, Soy, Wheat.

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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.

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.

MORE INFORMATION

Nitrates

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Calories	150	Total Fat	7	Sodium	470 mg
Protein	7 g	Trans Fat	0 g	Calcium	
Total Carbohydrates	15 g	Saturated Fat	3 g	Iron	
Sugars	2 g	Added Sugars		Potassium	
Dietary Fiber	2 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	

Sulphites

NUTRITIONAL CLAIMS

Monosodium

NUTRITIONAL ANALYSIS

MORE IMAGES





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