

8901 - Spicy Vegetable Pakora

A traditional Indian delicacy. Fresh julienne cauliflower, onions, potatoes, spinach, and jalapeno peppers, accented with an exotic curry blend, and tossed in a chick pea batter. Traditional Indian delicacy- Excellent plain, or accompanied with a tamarind, chutney, or yogurt sauce- Versatile preparation - baked or fried- Par-fried for rapid deployment preparations- Endless servi...



MARKETING

Spicy Vegetable Pakora

Nutrition Facts

23 Servings per container

Serving Size 4.0 EA

Amount Per Serving

Calories **110**

% Daily Value*

Total Fat 4.5 g **6%**

Saturated Fat 1.5 g **7%**

Trans Fat 0 g

Cholesterol 15 mg **5%**

Sodium 350 mg **16%**

Total Carbohydrates 11 g **4%**

Dietary Fiber 1 g **4%**

Total Sugars 2 g

Includes 2 g Added Sugars **%**

Protein 7 g

Vitamin D 0.2 mcg 0%

Calcium 20 mg 0%

Iron 0.6 mg 4%

Potassium 230 mg 4%

* 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				
K0901	00745378090108	1/4 LB				
Brand	Brand Owner	GPC Description				
Kabobs	Kabobs	Ready-Made Combination Meals - Not Ready to Eat (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.788 LBR	4.19 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16.5 INH	9.25 INH	3.625 INH	0.32 FTQ	10x14	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. Thaw in refrigerator before cooking. Do not refreeze unused portions.-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - MC
- Soybean - MC
- Wheat - MC
- Sesame - N
- Molluscs - MC
- Peanuts - MC
- Tree - MC
- Fish - MC
- Shellfish - MC
- Crustaceans - MC

INGREDIENTS

onions, chick pea flour, spinach, cauliflower, spices, jalapeno peppers, salt, corn starch

8901 - Spicy Vegetable Pakora

A traditional Indian delicacy. Fresh julienne cauliflower, onions, potatoes, spinach, and jalapeno peppers, accented with an exotic curry blend, and tossed in a chick pea batter. Traditional Indian delicacy- Excellent plain, or accompanied with a tamarind, chutney, or yogurt sauce- Versatile preparation - baked or fried- Par-fried for rapid deployment preparations- Endless servi...



PREPARATION & COOKING SUGGESTIONS

FRY: At 325° F for 1 minute. Remove from fryer and nish in theoven at 325° F until Pakoras are heated through. Do not over cook as Pakoras get very dark.
BAKE:At 325-350° F for 4-5 minutes until Pakoras are heated through.

SERVING SUGGESTIONS

hors d'oeuvre

MORE INFORMATION