

# 104325 - Cheeseburger Puff

Ground beef, American cheese & all the toppings (ketchup, mustard, onions, pickles) in a neat & surprising bite.



## MARKETING

Ground beef, American cheese & all the toppings (ketchup, mustard, onions, pickles) in a neat & surprising bite. The little bite sized cheeseburger puffs are sure to delight.

## Nutrition Facts

100 Servings per container

<b>Serving Size</b>	<b>51 Grams</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>220</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 15 g	<b>19%</b>
Saturated Fat 5 g	<b>25%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 20 mg	<b>7%</b>
<b>Sodium</b> 310 mg	<b>13%</b>
<b>Total Carbohydrates</b> 15 g	<b>5%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 2 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 7 g	
Vitamin D 0 mcg	0%
Calcium 44 mg	4%
Iron 1 mg	6%
Potassium 110 mg	2%

\* 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				
233305	00813945021791	200/0.90 OZ				
Brand	Brand Owner	GPC Description				
Van Lang	Van Lang Foods	Ready-Made Combination Meals - Not Ready to Eat (Frozen)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12.25 LBR	11.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 INH	9.5 INH	5 INH	0.45 FTQ	13x12	237 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 in -20°F to 10°F freezer until ready to cook.-----

## 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 - C
- Soybean - C
- Wheat - C
- Sesame - C
- Molluscs - MC
- Peanuts - MC
- Tree - MC
- Fish - MC
- Shellfish - MC
- Crustaceans - MC

## INGREDIENTS

FILLING: Ground Beef, American Cheese (milk, cream, water, sodium citrate, salt, cheese culture, sorbic acid (preservative), citric acid, enzymes, soy lecithin, apo carotenal and beta carotene (color)), Onions, Ketchup (tomato concentrate, high fructose corn syrup, distilled vinegar, corn syrup, salt, less than 2% of: spice, onion powder, natural flavors), Dill Pickle (fresh cucumbers, water, distilled white vinegar, salt, garlic extract, gum acacia, calcium chloride, natural flavoring, dehydrated garlic, oleoresin turmeric, polysorbate 80), Yellow Mustard (distilled white vinegar, water, mustard seed, mustard bran, salt, turmeric, spices), Mrs. Dash Seasoning (dried onion, spices (black pepper, parsley, celery seed, basil, bay, marjoram, oregano, savory, thyme, mustard, cumin, rosemary, cayenne pepper, coriander), dried garlic, dried carrots, dried orange peel, dried tomato, lemon juice powder, citric acid, oil of lemon), Sugar, White Sesame Seeds, Salt. DOUGH: Puff Pastry (enriched wheat flour (wheat flour enriched [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], malted barley four, ascorbic acid as a dough conditioner), shortening (palm oil, beta carotene ((color)), water, vital wheat gluten, salt. Contains: wheat). SEALANT: Liquid Egg (whole eggs, 19% water, contains less than 2% of the following: salt, xanthan gum, citric acid, annatto [color], butter flavor [sunflower oil, natural flavors, and medium chain triglycerides]). CONTAINS: MILK, SOY, MUSTARD SEED, WHEAT, EGG, SESAME SEEDS.

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## PREPARATION & COOKING SUGGESTIONS

Bake from frozen in 400°F oven for 9-10 minutes. Internal temperature must reach 165°F as measured by a thermometer.

## SERVING SUGGESTIONS

**COOKING INSTRUCTIONS:** Bake from frozen in 400°F oven for 9-10 minutes. Internal temperature must reach 165°F as measured by a thermometer.

## MORE INFORMATION