10073321041646 - Double Twisted Churros w/ Cinnamon Sugar - 50...

UPC 073321041649. Approximately 10"





MARKETING

Our ¡Hola! Southwest Crispy Recipe uses corn flour for an authentic crunch in every bite. This crispy style churro has a light and fluffy interior with a crispy exterior.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description	
4164 10073321041646		case of 50	

Brand	Brand Owner	GPC Description
¡Hola! Churros®	J&J SNACK FOODS CORP.	Dough Based Products / Meals - Not Ready to Eat - Savoury (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10.45 LBR	8.8304 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.82 INH	12.42 INH	5.89 INH	0.6697 FTQ	9x12	365 Days	-10 FAH / 0 FAH

Nutrition Facts

50 Servings per container

Serving Size 1 churro with 2 tsp (9g) cinnamon sugar (72g)

Amount Per Serving	
Calories	

Sodium 270 ma

160

% Daily Value

12%

Total Fat 6 g	8%
Saturated Fat 2.5 g	10%
Trans Fat 0 g	
Cholesterol 25 mg	8%

Total Carbohydrates 34 g	9%
Dietary Fiber 0 g	0%
Total Sugars 9 g	

Total Sugars 9 g	
Includes 9 g Added Sugars	18%
Protein 3 g	

Vitamin D 0 mcg	0%
Calcium 40 mg	4%
Iron 1.1 mg	6%
Potassium 60 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.

HANDLING SUGGESTIONS

year when stored properly.

Keep Frozen (0° F or below) Shelf life up to one

WATER, WHEAT STARCH, CORN FLOUR,

OIL, PALM OIL SOYBEAN OIL), DRIED EGG YOLKS, FOOD STARCH-MODIFIED, ARTIFICIAL FLAVOR, DRIED BUTTERMILK, DRIED EGG

MONO- AND DIGLYCERIDES, NONFAT DRY MILK, SALT, SODIUM CASEINATE, SOY FLOUR,

SORBIC ACID. CINNAMON SUGAR PACKET: SUGAR, CINNAMON. CONTAINS EGG, MILK,

SOY, WHEAT, CONTAINS A BIOENGINEERED

WHITES, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE),

VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA OIL, COTTONSEED



SERVING SUGGESTIONS



Heat and roll in with cinnamon sugar

PREPARATION & COOKING SUGGESTIONS



Fryer: Fry at 365 F for 1 min 20 sec . Remove and drain for at least 30 seconds. Roll in Cinnamon Sugar mixture. Convection Oven: Heat at 375 F for 12-14 minutes. Roll in Cinnamon Sugar mixture. *Heating times and temperatures may vary.

INGREDIENTS



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'

(i) Milk - C

Peanuts - N

(Eggs - C















MORE INFORMATION



FOOD INGREDIENT