

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

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.



MARKETING

UPC 073321041649. Approximately 10"

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	TlxHl	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			
Traceability Regulation									
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors				
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL				

HANDLING SUGGESTIONS

Keep Frozen (0° F or below) Shelf life up to one year when stored properly.



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

INGREDIENTS



WATER, WHEAT STARCH, CORN FLOUR, VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA OIL, COTTONSEED OIL, PALM OIL SOYBEAN OIL), DRIED EGG YOLKS, FOOD STARCH-MODIFIED, ARTIFICIAL FLAVOR, DRIED BUTTERMILK, DRIED EGG WHITES, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), 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 FOOD INGREDIENT

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



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.

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.

SERVING SUGGESTIONS



Heat and roll in with cinnamon sugar

MORE INFORMATION



Got a question or some feedback for us? We're always happy to talk. Local: 856.665.9533

MORE IMAGES

