

## - Pork Patty Breaded Fritter RR SEL TC 7oz. Rnd LP 10.5#

Traditional Comforts™ pork fritters are the perfect choice for cost-conscious operations. This item is made with the signature cracker-crumb style breading recipe that cooks up light, crispy, and delicious. Operators win with a delicious pork menu item that satisfies customers and keeps plate costs low. Quick and easy to cook for labor efficiency, the pork fritter goes from fre...



### MARKETING

7oz round fritter, measures 6.0 x 5.3 x 0.675

## Nutrition Facts

1 Servings per container	
<b>Serving Size</b>	<b>100g</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>215</b>
% Daily Value*	
<b>Total Fat</b> 10	<b>15.385%</b>
Saturated Fat 3.73 g	<b>18.65%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 41 mg	<b>13.667%</b>
<b>Sodium</b> 621.2 mg	<b>25.883%</b>
<b>Total Carbohydrates</b> 17.34 g	<b>5.78%</b>
Dietary Fiber 4.4 g	<b>17.6%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 14.16 g	
Vitamin D 0 mcg	0%
Calcium 13.8 mg	1.38%
Iron 2.05 mg	11.4%
Potassium 420.96 mg	12.027%

\* 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	Dist Prod Code	GTIN	Calculated Pack			
21015		10079821210155	24 x 1 x (7 ONZ to 7 ONZ)			
Brand		Brand Owner	GPC Description			
TRADITIONAL COMFORTS		BRANDING IRON HOLDINGS	Pork - Unprepared/Unprocessed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.4 LBR	10.5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
14.69 INH	10.88 INH	7.06 INH	0.65 FTQ	10x9	180 Days	-10 FAH / 10 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

Product should be stored between -10 and 10 degrees F

### ALLERGENS

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

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

### INGREDIENTS

Pork, water, salt, sodium phosphate, BHA, BHT, Citric Acid, Dextrose, flavoring Battered with: Water, wheat flour, salt, sweet dairy whey, spices and spice extractives, hydrolyzed yeast protein, disodium inosinate, and disodium guanylate. Breaded with: Wheat flour, cracker (wheat flour, soybean oil, salt, leavening [sodium bicarbonate, yeast], dextrose, malt syrup [malted barley, corn]), salt, sweet dairy whey, spices and spice extractives, hydrolyzed yeast protein, disodium inosinate and disodium guanylate.

**TRADITIONAL COMFORTS**

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**PREPARATION & COOKING SUGGESTIONS**

Always cook from a frozen state for best results and to reduce cross contamination. Deep fry at 350F until fritter floats to surface. Always cook ground meat products to an internal temperature of 160F.

**SERVING SUGGESTIONS**

With biscuits and gravy or eggs and hash browns for a breakfast platter. On a biscuit for a breakfast sandwich. On a roll with fixings and fries for a hot sandwich plate. With mashed potatoes and gravy for a hearty country-style entrée. With vegetables and a dinner roll for a lighter entrée. Dress like a club on a bun, then quarter and fill center with fries, and serve with house salad or soup. With rice and salad or fruit for a light plate item.

**MORE INFORMATION**

**NUTRITIONAL ANALYSIS**

Calories	215
Protein	14.16 g
Total Carbohydrates	17.34 g
Sugars	0 g
Dietary Fiber	4.4 g
Lactose	
Sucrose	
Vitamin A (IU)	48
Vitamin A (RE)	48
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	10
Trans Fat	0 g
Saturated Fat	3.73 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	41 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	621.2 mg
Calcium	13.8 mg
Iron	2.05 mg
Potassium	420.96 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

**NUTRITIONAL CLAIMS**

<b>CORN</b>	CONTAINS	<b>TRANS_FAT</b>	FREE_FROM	<b>HIGH_FRUCTOSE_CORN_SYRUP</b>	FREE_FROM
<b>MSG</b>	FREE_FROM	<b>GLUTEN</b>	CONTAINS	<b>PALM_OIL</b>	FREE_FROM

**MORE IMAGES**

