



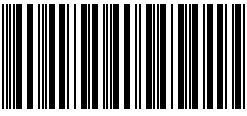
Product Code: 21216

## 4.5X9IN CHEESY PULL APART FLATBREAD 24/9.675OZ

Soft pull apart flatbread sticks topped with mozzarella, cheddar, provolone, parmesan, romano & asiago cheeses, a creamy cheesy sauce, and Italian herbs.



CASE GTIN



00049800212169

### SPECIFICATIONS & STORAGE

GTIN:	00049800212169
Case Count:	24
Master Pack:	CASE
Net Case Weight:	14.52 LB
Gross Case Weight:	16.02 LB
Case Cube:	1.174
Pallet Pattern:	8 Ti x 7 Hi (56 Cases/Pallet)
Serving Size:	3 pieces (91 g)
Shelf Life from Manufacture:	270 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	5 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	9.68 OZ
Case Dimensions:	18.88 IN L x 10.75 IN W x 10.0 IN H

### PRODUCT INGREDIENTS

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYME), SOYBEAN OIL, PROVOLONE CHEESE NOT SMOKED (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, COLORED WITH [ANNATTO], ENZYMES), SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: YEAST, GRATED PARMESAN, ROMANO & ASIAGO CHEESES (PASTEURIZED COW'S MILK, CHEESE CULTURES, SALT, ENZYMES, TO PREVENT CAKING [POWDERED CELLULOSE]), CREAM (FROM MILK), PALM OIL, SALT, PARMESAN FLAVOR (PARMESAN CHEESE [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], WATER, SODIUM CITRATE), SPICES, GARLIC POWDER, LEMON JUICE, ARABIC GUM, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), GUAR GUM, DEHYDRATED GARLIC, WHEY PROTEIN CONCENTRATE (A MILK DERIVATIVE), NONFAT DRY MILK, MODIFIED CORNSTARCH, CULTURED NONFAT DRY MILK, XANTHAN GUM, NATURAL FLAVOR, MALTODEXTRIN, MUSTARD FLOUR, LACTIC ACID, SUNFLOWER LECITHIN, YEAST EXTRACT, ENZYMES.

### ALLERGENS

CONTAINS: MILK, WHEAT MAY CONTAIN SOY, SESAME, EGGS AND COCONUT DERIVED FROM BIOENGINEERING

### TIPS & HANDLING

BAKING INSTRUCTIONS FOR CONVENTIONAL OVEN: 1. Pre-heat oven to 425°F (218°C). 2. Remove thawed Cheesy Pull Aparts from packaging. 3. Place onto baking sheet on middle rack of oven. 4. Bake Cheesy Pull Aparts for 7 to 9 minutes or until cheese is melted and crust is golden. 5. Carefully remove from the oven. 6. Let cool 2 to 3 minutes. Cut, serve, and enjoy! The internal temperature of the Cheesy Pull Aparts needs to reach 165°F (74°C), as measured by a food thermometer. BAKING INSTRUCTIONS FOR CONVECTION OVEN: 1. Pre-heat oven to 425°F (218°C). 2. Remove frozen Cheesy Pull Aparts from packaging. 3. Place onto parchment lined baking sheet on middle rack of oven. 4. Bake Cheesy Pull Aparts for 6 to 9 minutes or until cheese is melted and crust is golden. 5. Carefully remove from the oven. 6. Let cool 2 to 3 minutes before serving. The internal temperature of the Cheesy Pull Aparts needs to reach 165°F (74°C), as measured by a food thermometer. BAKING INSTRUCTIONS FOR IMPINGER OVEN: 1. Pre-heat oven to 450°F (232°C). 2. Remove frozen Cheesy Pull Aparts from packaging. 3. Place onto parchment lined baking sheet on middle rack of oven. 4. Bake Cheesy Pull Aparts for 6 minutes or until cheese is melted and crust is golden. 5. Carefully remove from the oven. 6. Let cool 2 to 3 minutes before serving. The internal temperature of the Cheesy Pull Aparts needs to reach 165°F (74°C), as measured by a food thermometer. BAKING INSTRUCTIONS FOR TurboChef Bullet OVEN: 1. Pre-heat oven to 500°F (260 °C). 2. Remove frozen Cheesy Pull Aparts from packaging. 3. Place onto parchment lined baking sheet on middle rack of oven. 4. Bake Cheesy Pull Aparts for 2 minutes and 45 seconds using the following program: Event 1: 50% time, 10% air, 80% microwave

## Nutrition Facts

3 Servings Per Container  
Serving Size 3 pieces (91 g)

Amount Per Serving	
Calories	260
% Daily Value*	
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 5g	<b>24%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 490mg	<b>21%</b>
<b>Total Carbohydrate</b> 33g	<b>12%</b>
Dietary Fiber 1g	<b>5%</b>
Total Sugars 3g	
Includes 2g Added Sugars	<b>4%</b>
<b>Protein</b> 9g	<b>18%</b>
Vitamin D 3mcg	15%
Calcium 150mg	10%
Iron 2.2mg	10%
Potassium 100mg	2%
Thiamin	25%
Riboflavin	15%
Folate	15%

\* The % Daily Value (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.

### 100g Nutrition Facts

Calories	286.738
Calories From Fat	102.911
Calories From Saturated Fat	47.541
<b>Protein</b>	<b>9.816 G</b>
<b>Carbohydrates</b>	<b>36.404 G</b>
Sugars	2.78 G
Added Sugars	2.187 G
Sugar Alcohol	0 G
<b>Water</b>	<b>40.72 G</b>
<b>Fat</b>	<b>11.435 G</b>
Saturates	5.282 G
Trans Fat	0.1 G
<b>Cholesterol</b>	<b>22.811 MG</b>
<b>Fiber</b>	<b>1.486 G</b>
<b>Minerals</b>	
Ash	1.625 G
Calcium	164.938 MG
Iron	2.359 MG
Sodium	535.889 MG
Thiamin	0.31 MG
Riboflavin	0.188 MG
Niacin	2.504 MG
Potassium	105.299 MG
Vitamin A	1266.205 IU
Vitamin C	0.448 MG
Vitamin D	3.281 MCG
Folic Acid	62.054 MCG