OCCASIONS
·HORS D'OEUVRES·
les amuse-bouches

Product Specification

Name: Portobello Mushroom & Sundried Tomato Tulip

Brand: Occasions

Item #: 2254

SCC: 106 85201 02254 8

UPC:



Date: September 1, 2021

Product Description: PUFF PASTRY FILLED WITH RICOTTA CHEESE, PORTABELLO MUSHROOMS, SUNDRIED TOMATOES

Product Characteristics
- Colour: N/A
- Odour: Savoury
- Shape: Rounded square
- Texture: Flakey pastry with a moist filling
- Taste: Savoury
- Size/Count: 16.4g

Product Packaging:
- Count/Case: 88
- Pack Size: 4 x 22pc
- Case Weight Net: 1.44kg
- Case Weight Gross: 1.7kg
- Case Dimensions: L36.2 x W33 x H6.4cm
- Ti/Hi: 9x17
- Case Cube: 0.2829

Storage Condition: Freezer

Storage Temperature: -18°C/ 0°F

Date Code Format:

Shelf Life: 730 days

Nutrition Facts

About 18 servings per container
Serving size 5 Pieces (82g)

Amount per serving
Calories 220

	% Daily Value*
Total Fat 14g	18%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 330mg	14%
Total Carbohydrate 12g	4%
Dietary Fiber <1g	2%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 130mg	10%
Iron 1.7mg	10%
Potassium 190mg	4%

*The % Daily Value 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.

Allergens: EGG, MILK, SOY, SULPHITES, WHEAT

Ingredients: Pastry dough [flour, water, modified palm and canola oil margarine, salt, dough conditioner (flour, canola and/or soya oil, L-cysteine hydrochloride, xylanase), liquid whole egg, flour], Filling [ricotta whey cheese (whole milk, vinegar, salt), portabella mushrooms, butter flavour sauce (soybean oil, hydrogenated soybean oil, salt, soya lecithin, natural and artificial flavours, beta-carotene, dimethylpolysiloxane), Mozzarella cheese (whole milk, bacterial culture, salt, microbial enzyme, cornstarch, powered cellulose), Parmesan cheese product (partly skimmed milk, bacterial culture, salt, microbial enzyme, cornstarch, powered cellulose), sun-dried tomatoes (tomatoes, sulphur dioxide, citric acid, glucose, salt), roasted red bell peppers (red bell peppers, water, salt, citric acid), salt, garlic powder, white pepper, black pepper, basil, oregano, parsley], Cooking spray [soybean oil, soya lecithin, propellant (isobutane, propane)].
Contains: Egg, Milk, Soy, Sulphites, Wheat.
Ingrédients : Pâte à pâtisserie [farine, eau, margarine d'huiles de palme modifiée et de canola, sel, améliorant de pâte (farine, huiles de canola et/ou de soya, chlorhydrate de L-cystéine xylanase), œuf entier liquide, farine], Remplissage [fromage de lactosérum ricotta (lait entier, vinaigre, sel), champignons portabella, sauce à saveur de beurre (huile de soya, huile de soya hydrogénée, sel, lécithine de soya, saveurs naturelles et artificielles, bêta-carotène, diméthylpolysiloxane), fromage mozzarella (lait entier, culture bactérienne, sel, enzyme microbien, amidon de maïs, cellulose en poudre), produit de fromage parmesan (lait partiellement écrémé, culture bactérienne, sel, enzyme microbien, amidon de maïs, cellulose en poudre), tomates séchées au soleil (tomates, dioxyde de soufre, acide citrique, glucose, sel), poivrons rouges rôtis (poivrons rouges, eau, sel, acide citrique), sel, ail en poudre, poivre blanc, poivre noir, basilic, origan, persil], Enduit à cuisson [huile de soya, lécithine de soya, propellant (isobunate, propane)].
Contient: Blé, Lait, Œuf, Soya, Sulfites.

Best if cooked from a frozen state. Remove from plastic trays. Preheat oven to 400°F / 205°C. Bake in convection oven for 5 to 8 minutes until light golden brown [puff should not look wet in appearance]. For conventional oven increase time by 1/3. Cooking times are approximate. Do not microwave.

Meilleur si cuit à partir d'un état congelé. Retirer des plateaux en plastique. Préchauffer le four à 400 °F / 205 °C. Cuire au four à convection pendant 5 à 8 minutes jusqu'à ce qu'il soit légèrement doré [le chou ne doit pas avoir l'air mouillé]. Pour un four conventionnel, augmentez le temps de 1/3. Les temps de cuisson sont approximatifs. Ne pas micro-ondes.