OCCASIONS
·HORS D'OEUVRES·
les amuse-bouches

Product Specification

Name: Brie En Croute with Raspberry

Brand: Occasions

Item #: 02263

SCC/UPC: 10685201022638



Date: June 14, 2021

Product Description: Brie cheese blended with chopped almonds and raspberry preserves wrapped in a flaky puff pastry.

Product Characteristics

Colour: Off white
Odour: Sweet
Shape: Puff
Texture: Flakey
Taste: Sweet
Size/Count: 23g

Product Packaging:

Count/Case: 4 x 25pc
Case Weight Net: 5 lbs
Case Weight Gross: 5.15 lbs
Case Dimensions: L36.2xW33.0xH8.9cm
Ti/Hi: 9 x 17
Case Cube: 0.01063

Storage Condition:

Storage Temperature: -18°C/ 0°F
Date Code Format: Julienne
Shelf Life: 730 Days

Allergens: Egg, Milk, Soy, Wheat, Tree Nuts (almonds)

Nutrition Facts

Serving Size 1 Piece (23g)
Servings Per Container 15

Amount Per Serving	
Calories 70	Calories from Fat 30
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 35mg	1%
Total Carbohydrate 10g	3%
Dietary Fiber 0g	0%
Sugars 8g	
Protein 1g	

Vitamin A 0% • Vitamin C 0%
Calcium 2% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Heating Instructions: Convection Oven, From frozen bake in a 350° convection oven for 5-7 minutes or until light brown. Do not over cook. Conventional Oven - Preheat oven to 400°. From frozen, bake 25-30 minutes or until golden brown. Cooking times may vary depending on oven. **Do not microwave.**

Instructions de chauffage: four à convection, à partir d'une cuisson congelée dans un four à convection à 350° pendant 5 à 7 minutes ou jusqu'à ce qu'il soit brun clair. Ne pas trop cuire. Four conventionnel - Préchauffer le four à 400°. Surgelé, cuire au four de 25 à 30 minutes ou jusqu'à ce qu'il soit doré. Les temps de cuisson peuvent varier selon le four. **Ne pas micro-ondes.**

Ingredients: **Puff Dough**: {Wheat Flour [Asorbic Acid, Amylase, Niacin, Iron, Thiamine, Mononitrate, Riboflavin, Folic Acid] Water, Non- Hydrogenated Vegetable Margarine [Modified Palm Oil, Canola Oil, Water, Sugar, Soy Lechithin, Vegetable Monoglycerides, Potassium Sorbate, Citric Acid, Natural Flavour, Vitamin A palmitate, Vitamin D3-Beta Carotene] Salt, Dough Conditioner [Wheat Flour, Vegetable Oil {Canola and/or Soya Oil}] Contains 2% or less L-Cysteine Hydrochloride, Xylanae}. **Egg Wash** {Egg, Citric Acid, Water}, Flour, {Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Ribflavin, Folic Acid} **Brie Cheese** {Pasturized Cow's Milk, Cheese Cultures, Salt, Enzymes, all natural} Red Raspberry Preserves {Red Raspberries, High Fructose Corn Syrup, Sugar, Pectin, Citric Acid, Potassium Citrrate} Almonds {Sliced} Ultra Sperse {Modified Corn Startch} **Ingrédients**: Pâte feuilletée : {farine de blé [acide asorbique, amylase, niacine, fer, thiamine, mononitrate, riboflavine, acide folique] eau, margarine végétale non hydrogénée [huile de palme modifiée, huile de canola, eau, sucre, léchithine de soja, végétale Monoglycérides, sorbate de potassium, acide citrique, arôme naturel, palmitate de vitamine A, sel de vitamine D3-bêta-carotène], conditionneur de pâte [farine de blé, huile végétale {huile de canola et/ou de soja}] contient 2 % ou moins de chlorhydrate de L-cystéine, Xylane}. Lavage d'œufs {œuf, acide citrique, eau}, farine, {farine de blé, niacine, fer réduit, mononitrate de thiamine, ribflavine, acide folique} Fromage brie {lait de vache pasteurisé, cultures de fromage, sel, enzymes, entièrement naturel} Conserves de framboises rouges {Framboises rouges, sirop de maïs à haute teneur en fructose, sucre, pectine, acide citrique, citrate de potassium} Amandes {tranchées} Ultra Sperse {Amorce de maïs modifiée}