OCCASIONS
HORS D'OEUVRES
les amuse-bouches

Specification Sheet

Your go-to guide for informed decisions and seamless manufacturing.

Truffle Mac & Cheese Fritter

Product Code: 2265
SCC/GTIN: 10685201022657



Fully frozen | Prepared quickly | Heat & serve | Perfectly portioned | Made with Truffle Oil

Ingredients: Pasta (Durum wheat semolina), Mozzarella cheese (pasteurized milk, microbial enzyme, bacterial culture, calcium chloride, salt), Parmesan Cheese (Pasteurized partly skimmed milk, Salt, Bacterial culture, Lipase and Microbial enzyme), Cheddar Cheese (Pasteurized Milk, Bacterial Cultures, Salt, Calcium Chloride, Microbial Enzyme, Annatto) Bread crumbs (unbleached wheat flour, organic cane sugar, yeast, sea salt), Enriched wheat flour (wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Butter, Flour (wheat flour, benzoyl peroxide, amylase, ascorbic acid, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Baking powder (cornstarch, sodium acid pyrophosphate, sodium bicarbonate, potassium tartrate), Canola oil, Truffle Oil, Salt, Nutmeg, Pepper
Allergens: Milk, Wheat

Shelf Life: 730 Days

Size: 40 g
Count/Case: 150
Pack Size: 150 pc x 40 g
Case Weight Net: 6 kg
Case Weight Gross: 6.5 kg
Case Dimensions: L42.6 x W26.8 x 17.1 cm

Colour: Light Yellow
Shape: Round Ball
Texture: Crispy
Taste: Home Style Macaroni

Storage Conditions: Frozen. -18°/0°F

Cooking Instructions: From frozen Oven: 350 for 12 to 15 minutes. Fryer: Temper for 10 minutes, then deep fry approx. 6 minutes.

Nutrition Facts
Valeur nutritive

Serving Size 1 fritter (40 g)
Portion 1 fritter (40 g)

Calories 100	% Daily Value* / % valeur quotidienne*
Fat / Lipides 6 g	8 %
Saturated / saturés 3.5 g + Trans / trans 0 g	18 %
Carbohydrate / Glucides 8 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 1 g	1 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 20 mg	
Sodium 125 mg	5 %
Vitamin D / Vitamine D	0 %
Potassium 30 mg	1 %
Calcium / Calcium 100 mg	7 %
Iron / Fer 0.5 mg	3 %

***5% or less is a little, 15% or more is a lot**
***5% ou moins c'est peu, 15% ou plus c'est beaucoup**