



Product Code: 21215

## 4.5X9" CHEESY PULL APART FLATBREAD, 24 9.675-OZ

Soft pull apart flatbread sticks topped with mozzarella, cheddar, provolone, parmesan, Romano & asiago cheeses, a creamy cheesy sauce, and Italian herbs. Includes 24 retail-ready merchandising labels in every case.



### SPECIFICATIONS & STORAGE

GTIN:	10049800212159
Case Count:	24
Master Pack:	CASE
Net Case Weight:	14.52 LB
Gross Case Weight:	17.02 LB
Case Cube:	1.012
Pallet Pattern:	8 Ti x 8 Hi (64 Cases/Pallet)
Serving Size:	3 pieces (91g)
Shelf Life from Manufacture:	270 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	5 DAYS
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	9.68 OZ
Case Dimensions:	18.38 IN L x 10.88 IN W x 8.75 IN H
Item Dimensions:	9.0 IN L x 4.5 IN W x 1.5 IN H

### PRODUCT INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, 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, ENZYME), CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, COLORED WITH [ANNATTO], ENZYME), SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: YEAST, GRATED PARMESAN, ROMANO & ASIAGO CHEESES (PASTEURIZED COW'S MILK, CHEESE CULTURES, SALT, ENZYME, TO PREVENT CAKING [POWDERED CELLULOSE]), BUTTER (CREAM [FROM MILK]), CANOLA OIL, PALM OIL, SALT, SPICES, GARLIC, LEMON JUICE, ARABIC GUM, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), GUAR GUM, DEHYDRATED GARLIC, NONFAT DRY MILK, MODIFIED CORNSTARCH, MALTODEXTRIN, SUNFLOWER LECITHIN, XANTHAN GUM, NATURAL FLAVOR, ENZYMES.

### ALLERGENS

CONTAINS: MILK, WHEAT  
MAY CONTAIN SOY, EGGS AND COCONUT

DERIVED FROM BIOENGINEERING

### TIPS & HANDLING

HOME OVEN 1. Pre-heat oven to 425°F. 2. Remove thawed Cheesy Pull Apart from packaging. 3. Place onto baking sheet on middle rack of oven. 4. Bake Cheesy Pull Apart 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 Apart needs to reach 165°F as measured by a food thermometer.

## Nutrition Facts

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

Amount Per Serving  
**Calories 280**

	% Daily Value*
<b>Total Fat</b> 11g	<b>15%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 480mg	<b>21%</b>
<b>Total Carbohydrate</b> 34g	<b>12%</b>
Dietary Fiber 1g	<b>5%</b>
Total Sugars 3g	
Includes 2g Added Sugars	<b>4%</b>

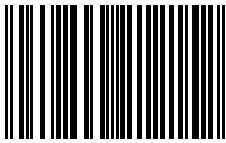
<b>Protein</b> 10g	<b>20%</b>
Vitamin D 2.8mcg	15%
Calcium 150mg	10%
Iron 2.1mg	10%
Potassium 80mg	2%
Thiamin	25%
Riboflavin	15%
Folate	15%

\* 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

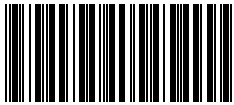
Calories	<b>289.908</b>
<b>Protein</b>	<b>10.744 G</b>
<b>Carbohydrates</b>	<b>34.999 G</b>
Sugars	<b>3.094 G</b>
Added Sugars	<b>2.211 G</b>
Sugar Alcohol	<b>0 G</b>
<b>Water</b>	<b>40.661 G</b>
<b>Fat</b>	<b>11.983 G</b>
Saturates	<b>5.28 G</b>
Trans Fat	<b>0.242 G</b>
<b>Cholesterol</b>	<b>21.745 MG</b>
<b>Fiber</b>	<b>1.256 G</b>
<b>Minerals</b>	
Ash	<b>1.613 G</b>
Calcium	<b>161.785 MG</b>
Iron	<b>2.22 MG</b>
Sodium	<b>495.533 MG</b>
Thiamin	<b>0.33 MG</b>
Riboflavin	<b>0.204 MG</b>
Niacin	<b>2.534 MG</b>
Potassium	<b>89.909 MG</b>
Vitamin D	<b>0.114 MCG</b>
Folic Acid	<b>65.554 MCG</b>

UPC



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CASE GTIN



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