



Product Code: 18510

# WHOLE GRAIN RICH CORNBREAD POPPERS

Whole Grain Rich Corn Bread bite made with Whole Grain and enriched flour.

## Nutrition Facts

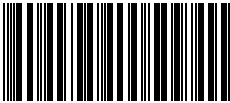
1 Servings Per Container

### Serving Size

\* 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.



### CASE GTIN



00049800185104

### SPECIFICATIONS & STORAGE

GTIN:	00049800185104
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	384
Master Pack:	CASE
Net Case Weight:	12.24 LB
Gross Case Weight:	13.562 LB
Case Cube:	0.933
Pallet Pattern:	10 Ti x 10 Hi (100 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	270 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	1 DAY
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	0.51 OZ
Case Dimensions:	15.62 IN L x 11.88 IN W x 8.69 IN H

### PRODUCT INGREDIENTS

WHOLE WHEAT FLOUR AND WHOLE GRAIN CORN FLOUR BLEND (WHOLE WHEAT FLOUR, WHOLE GRAIN CORN FLOUR), WATER, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: DEGERMED YELLOW CORN MEAL, SOYBEAN OIL, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), EGG YOLKS, DEFATTED SOY FLOUR, WHEAT STARCH, NATURAL AND ARTIFICIAL FLAVOR, NATURAL FLAVOR, MODIFIED WHEAT STARCH, SKIM MILK, POTATO FLOUR, MALTODEXTRIN, SALT, MONOGLYCERIDES, PROPYLENE GLYCOL MONO AND DIESTERS OF FATS AND FATTY ACIDS, SODIUM STEAROYL LACTYLATE, SODIUM CASEINATE (A MILK DERIVATIVE), DATEM.

### ALLERGENS

CONTAINS: EGGS, MILK, SOY, WHEAT

CONTAINS A BIOENGINEERED FOOD INGREDIENT

### TIPS & HANDLING

KEEP FROZEN AT 0°F OR BELOW HANDLING INSTRUCTIONS: \*PLACE ON LINED TRAY AND THAW FOR 30-60 MINUTES. \*HEAT IN CONVECTION OVEN AT 350°F FOR 4-5 MINUTES. DO NOT BAKE, just warm to 140-145°F. \*APPLY DESIRED FINISHERS (GLAZE OR ICE). DRY FOR 5-10 MINUTES.