



Product Code: 21216

4.5" X 9" 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.

Nutrition Facts

3 Servings Per Container

Serving Size

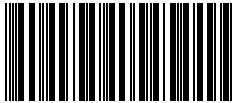
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS & STORAGE

GTIN:	00049800212169
Case Count:	24
Master Pack:	CASE
Net Case Weight:	14.52 LB
Gross Case Weight:	16.02 LB
Case Cube:	1.012
Pallet Pattern:	8 Ti x 8 Hi (64 Cases/Pallet)
Serving Size:	
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:	0 DAYS
Master Unit Size:	9.68 OZ
Case Dimensions:	18.38 IN L x 10.88 IN W x 8.75 IN H

CASE GTIN



00049800212169

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

BAKING INSTRUCTIONS FOR CONVENTIONAL OVEN: 1. Pre-heat oven to 425°F (218°C). 2. Remove thawed Cheesy Pull Aparts from packaging. 3. Place onto baking sheet on middle rack of oven. 4. Bake Cheesy Pull Aparts 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 Aparts needs to reach 165°F (74°C), as measured by a food thermometer. BAKING INSTRUCTIONS FOR CONVECTION OVEN: 1. Pre-heat oven to 425°F (218°C). 2. Remove frozen Cheesy Pull Aparts from packaging. 3. Place onto parchment lined baking sheet on middle rack of oven. 4. Bake Cheesy Pull Aparts for 6 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 before serving. The internal temperature of the Cheesy Pull Aparts needs to reach 165°F (74°C), as measured by a food thermometer. BAKING INSTRUCTIONS FOR IMPINGER OVEN: 1. Pre-heat oven to 450°F (232°C). 2. Remove frozen Cheesy Pull Aparts from packaging. 3. Place onto parchment lined baking sheet on middle rack of oven. 4. Bake Cheesy Pull Aparts for 6 minutes or until cheese is melted and crust is golden. 5. Carefully remove from the oven. 6. Let cool 2 to 3 minutes before serving. The internal temperature of the Cheesy Pull Aparts needs to reach 165°F (74°C), as measured by a food thermometer. BAKING INSTRUCTIONS FOR TurboChef Bullet OVEN: 1. Pre-heat oven to 500°F (260 °C). 2. Remove frozen Cheesy Pull Aparts from packaging. 3. Place onto parchment lined baking sheet on middle rack of oven. 4. Bake Cheesy Pull Aparts for 2 minutes and 45 seconds using the following program: Event 1: 50% time, 10% air, 80% microwave Event 2: 25% time, 50% air.