oduct Information - Foodservice





50035-113

Tenderloin of Beef En croute Beef Tenderloin & **Mushroom Duxelle Wrapped in a Puff Pastry**

A succulent piece of tender beef seasoned with a duxelle blend of shallots, mushroom and onion. Wrapped in French puff pastry dough. Simply delicious.

Item Information:

Brand: Cuisine Innovations

Product Description: Tenderloin of Beef En croute Beef Tenderloin & Mushroom Duxelle Wrapped in a Puff Pastry

Channel: Foodservice

Dot# 362930

Manufacturer #: 50035-113

GTIN: 000-30499-10204-6

Category: French Puff Pastry

Shelf Life: 18 months

Item Status: Active

Approx. Piece Wt.: 1 oz

Packaging Information:

Master Case Length: 13.38"

Master Case Width: 14.75"

Master Case Height: 2.75"

Master Case Gross Wt. 6.875 lbs

Master Case Cube: 0.31 cuft.

Net Weight: 6.25 lbs

TixHi: 26x9=234

Unit of Measure: Case

Storage Info: Frozen O°F

Pieces per Case: 100 Pack per Case: 4/25

INGREDIENTS: Puff Pastry (Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Butter [Pasteurized Cream], Pastry Flour, Salt, Ascorbic Acid), Beef, Mushrooms, Water, Eggs, Shallots, Dry Sherry (Grapes Seasoned With 1 1/2% Salt), Beef Base (Roasted Beef Including Beef Juices, Salt, Flavoring, Potato Flour, Caramel Color, Corn Oil, Paprika), Butter (Pasteurized Cream), Bread Crumbs (Bleached Wheat Flour, Dextrose, Yeast, Salt), Salt, Corn Starch, Black Pepper.

Convection:

Contains: Egg, Milk, Wheat.

Preparation:

For best results bake on center rack of oven. For safety purposes, product must be cooked to an internal temperature of 165°F as measured by a food thermometer. Place in oven keeping in mind oven calibration variances and rotate pan if necessary. Depending on number of pieces, cooking time may

| Microwave: | Not Recommended |
|---------------|---|
| Grilling: | Not Recommended |
| Conventional: | Pre-heat oven to 400°F. Remove product from tray and place on a non-stick pan ½ inch apart. Bake 15-20 minutes. |
| | |

Original: 02/26/16

Supersedes: 06/16/21 Revision: 09/27/22 Reviewed: 09/27/22

Approximate Cooking Times:

Nutrition Facts

about 33 servings per container Serving size 3 pieces (85g)

Amount per serving Calories

210

| 9 | 6 Daily Value* | |
|---|----------------|--|
| Total Fat 12g | 15% | |
| Saturated Fat 7g | 35% | |
| Trans Fat 0g | | |
| Cholesterol 45mg | 15% | |
| Sodium 300mg | 13% | |
| Total Carbohydrate 17g | 6% | |
| Dietary Fiber 1g | 4% | |
| Total Sugars 1g | | |
| Includes 0g Added Sugar | s 0% | |
| Protein 9g | | |
| Vitamin D 0mcg | 0% | |
| Calcium 14mg | 2% | |
| Iron 1mg | 6% | |
| Potassium 106mg | 2% | |
| *The % Daily Value 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. | | |

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

Pre-heat oven to 375°F. Remove product from tray and place on a

non-stick pan 1/2 inch apart. Bake 12-15 minutes.