Product Information - Foodservice





56006-113

Puff Pastry Wrapped Cocktail Beef Franks

Item Information: Packaging Information:

Brand: Cuisine Innovations

Master Case Length: 13.38"

Product Description: Puff Pastry Wrapped Cocktail Beef Franks

Master Case Width: 14.75"

Channel: Foodservice Master Case Height: 2.75"

Dot # 629593 Master Case Gross Wt. 4.37 lbs

Category: Appetizers TixHi: 9x26=234

Shelf Life: 18 months at 0°F
Item Status: Active
Storage Info: Frozen 0°F
Approx. Piece Wt.: .60 oz
Pieces per Case: 100

Pack per Case: 2/50

Ingredients: Uncured Beef Frank Nitrite Free - no Nitrates or Nitrites added except for those naturally occurring in Celery Powder and Sea Salt (Beef, Water, contains less than 2% of the following: Sea Salt, Honey, Spices, Celery Powder, Evaporated Cane Syrup, Natural Flavorings, Paprika, Salt), Puff Pastry (Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Butter, Salt), Eggs, Water.

Contains: Egg, Milk, Wheat.

Preparation:

If you prefer crispier, more golden brown puff, we recommend the toaster oven preparation. For best results, cook from frozen and bake on the center rack of the oven until the puff pastry is golden brown. For safety purposes, product must be cooked to an internal temperature of 160°F as measured by a food thermometer. Remove plastic wrap and remove frozen product from plastic tray prior to baking.

Toaster Oven:	Pre-heat oven to 400°F. Remove product from tray and place on a sheet pan lined with parchment paper. Bake for 16-20 minutes.
Convection Oven:	Pre-heat oven to 400°F. Remove product from tray and place on a sheet pan lined with parchment paper; reduce temperature to 375°F. Bake for 13-15 minutes.
Conventional Oven:	Pre-heat oven to 400°F. Remove product from tray and place on a sheet pan lined with parchment paper; reduce temperature to 375°F. Bake for 16-20 minutes.

Nutrition Facts

20 servings per container
Serving size 5 Pieces (85g)

Amount per serving

Calories

	% Daily Value*
otal Fat 21g	27%
Saturated Fat 8g	40%
Trans Fat 0g	

 Cholesterol 50mg
 17%

 Sodium 510mg
 22%

 Total Carbohydrate 14g
 5%

 Dietary Fiber 1g
 4%

 Total Sugars 1g

 Includes 1g Added Sugars
 2%

 Protein 9g

 Vitamin D 0mcg
 0%

 Calcium 6mg
 0%

 Iron 2mg
 10%

 Potassium 4mg
 0%

*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.

Supersedes: 06/15/17

Revised: 09/26/22 Reviewed: 09/26/22