



TB Empanada Dough Discs 5.5" 24/10pc



Product Description

Premium dough (Tapas) ready to be stuffed and baked or deep-fried.

Pack and Case Specifications			Certificates and Claims
Pack Net Weight	Packs per Case	Unit per Pack	GMO Free
17.64 oz	24	10	
Case Size (LxWxH)	Case Gross Weight	Cases per Pallet	
12 x 18 x 4.75	28.66	88 (8/11)	
Master Case GTIN	Case Cube	BBD Code	
00825414640365	0.59	MM/DD/YYYY	

Ingredients

INGREDIENTS : WHEAT FLOUR, WATER, MARGARINE (REFINED TALLOW FAT, WATER, EMULSIFIER (MONO AND DI-GLYCERIDES), PRESERVATIVES (POTASSIUM SORBATE, BHT)), SALT, PRESERVATIVES (CALCIUM PROPIONATE AND POTASSIUM SORBATE), ACIDULANT (CITRIC ACID).

Allergens	Physical
CONTAINS: WHEAT. MAY CONTAIN SOYBEANS AND MILK.	Unit weight: 1.76 oz (50g). Unit diameter: 5.51" (14 mm)
Country of Origin	Organoleptic
Product of Argentina	Color: White yellowish. Texture: Smooth & even.
Directions	Microbiological
Deep-fryer or Oven Thaw the disks at room temperature for a couple of hours. Remove the plastic separator and split them. Fill the empanada dough with meat, chicken, cheese, spinach,... close it by half pressing the edge with the fingers and then sealing with a fork or making the traditional seal. You can egg wash the empanada and : - Fry for 4-7 min at 365°F (185°C) or until golden brown; - OR Bake for 15 min at 380°F (190°C) or until golden brown.	Total plate count: <50,000 cfu/g Coliform: <100 cfu/g Yeast & Mold: <10,000 cfu/g Staphylococcus aureus: <1,000 cfu/g Salmonella: Negative in 25g E. coli: Negative in 25g Listeria monocytogenes: Negative in 25g

Nutrition Facts

240 servings per container
Serving size 1 shell (50g)

Amount per serving	
Calories	170
% Daily Value*	
Total Fat 5g	6%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 390mg	17%
Total Carbohydrate 28g	10%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 108mg	8%
Iron 0mg	0%
Potassium 72mg	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

