

RASPBERRY CHEESECAKE CHIMIS

23306

Case Pack	4/6/2 oz
Net Case WT(lbs)	3
Gross Case WT(lbs)	3.8
Case Cube	0.248
Case Dimensions	5.25 x 7.56 x 10.81
Tier and High	22 x 8
Cases per Pallet	176
Sell Unit UPC	
Master Case UPC	1 00 71007 23306 4



Ingredients

INGREDIENTS: NEUFCHATEL CREAM CHEESE (MILK AND CREAM, SKIM MILK, BACTERIAL CULTURE, SALT, CAROB BEAN AND/OR XANTHAN AND/OR GUAR GUMS), WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), RASPBERRY SPREAD (CORN SYRUP, WATER, GLUCOSE-FRUCTOSE, RASPBERRY PUREE, SUGAR, MODIFIED CORNSTARCH, DEXTROSE, NATURAL FLAVOURS, CITRIC ACID, GELLAN GUM, SALT, SODIUM CITRATE, CARRAGEENAN, POTASSIUM SORBATE, CELLULOSE GUM, SODIUM BENZOATE, COLOUR), WATER, CONDENSED MILK (MILK, SUGAR), SUGAR, VEGETABLE OIL (SOYBEAN AND/OR SUNFLOWER AND/OR CANOLA AND/OR CORN), BATTER MIX [CORN FLOUR, BLEACHED WHEAT FLOUR (ENRICHED WITH NIACIN, FERROUS SULPHATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, DRIED WHOLE EGGS, SKIM MILK POWDER, SOY FLOUR, DEXTROSE, SALT, NATURAL FLAVOURS (DEXTROSE, SPICE EXTRACTS), NATURAL AND ARTIFICIAL FLAVOURS, LEAVENING (MONOCALCIUM PHOSPHATE, SODIUM BICARBONATE), GUAR GUM, POLYSORBATE 80], LEMON JUICE (WATER, LEMON JUICE CONCENTRATE, SODIUM BENZOATE, SODIUM BISULPHITE), MODIFIED CORNSTARCH, TORTILLA FLOUR BLEND [SALT, RICE FLOUR, GUAR GUM, WHEAT STARCH, SODIUM BICARBONATE, CORNSTARCH, POTATO STARCH, DOUGH CONDITIONERS (SALT, YEAST, WHEAT GLUTEN, SUGAR, GUAR GUM, FOOD STARCH, SODIUM METABISULFITE), ARTIFICIAL VANILLA EXTRACT.

CONTAINS: WHEAT, MILK, EGGS AND SOY.

Nutrition Facts

12 servings per container

Serving size 2 CHIMICHANGAS (113g)

Amount per serving

Calories

310

% Daily Value*

Total Fat 13g **20%**

Saturated Fat 4.5g **23%**

Trans Fat 0g

Cholesterol 15mg **5%**

Sodium 210mg **9%**

Total Carbohydrate 43g **14%**

Dietary Fiber 1g **4%**

Total Sugars 20g

Includes Added Sugars

Protein 6g

Vitamin D

Calcium 6%

Iron 8%

Potassium

Vitamin A 2%

Vitamin C 2%

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

Cooking Instructions

Convection oven from frozen

PREHEAT OVEN TO 350° F
PLACE CHEESECAKE CHIMIS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.
FROZEN: 13 MINUTES
TEMPERATURES MAY VARY. USE A POCKET THERMOMETER FOR ACCURACY.
LET STAND FOR 2 MINUTES BEFORE SERVING.
CHEESECAKE CHIMIS ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 161° F.
EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.
CAUTION: PRODUCT MAY BE HOT.

Fry from thawed

PREHEAT OIL IN FRYER TO 350° F
PLACE CHEESECAKE CHIMIS IN FRY BASKET.
HEAT NO MORE THAN 6 PER BASKET FOR OPTIMUM PRODUCT QUALITY.
PLACE LOADED FRY BASKET INTO PREHEATED OIL.
THAWED: 5 MINUTES
TEMPERATURES MAY VARY. USE A POCKET THERMOMETER FOR ACCURACY.
LET STAND FOR 1 MINUTE BEFORE SERVING.
CHEESECAKE CHIMIS ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 161° F.
EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.
CAUTION: PRODUCT MAY BE HOT.

Fry from frozen

PREHEAT OIL IN FRYER TO 350° F
PLACE CHEESECAKE CHIMIS IN FRY BASKET.
HEAT NO MORE THAN 6 PER BASKET FOR OPTIMUM PRODUCT QUALITY.
PLACE LOADED FRY BASKET INTO PREHEATED OIL.
FROZEN: 6 MINUTES 30 SECONDS
TEMPERATURES MAY VARY. USE A POCKET THERMOMETER FOR ACCURACY.
LET STAND FOR 1 MINUTE BEFORE SERVING.
CHEESECAKE CHIMIS ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 161° F.
EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.
CAUTION: PRODUCT MAY BE HOT.