

Product Information - Foodservice



56112-113

Spanakopita



Spanakopita or spinach pie is a traditional Greek pastry made with a delicious blend of freshly chopped spinach, onions, garlic, feta and cream cheese. So gather around the table, just like the Greeks, and enjoy these hors d'oeuvres with ouzo or your favorite wine. Kosher-Dairy

Item Information:

Packaging Information:

Brand: Cuisine Innovations

Master Case Length: 13.38"

Product Description: Spanakopita

Master Case Width: 14.75"

Channel: Foodservice

Master Case Height: 2.75"

Dot # 630008

Master Case Gross Wt. 4.5 lbs

Manufacturer #: 56112-113

Master Case Cube: 0.31 cuft.

GTIN: 000-30499-56112-6

Net Weight: 3.80 lbs

Category: Fillo hors d'oeuvres

TixHi: 9x26=234

Shelf Life: 18 months

Unit of Measure: Case

Approx. Piece Wt.: 0.60 oz

Pieces per Case: 100

Storage Info: Frozen 0 degrees

Pack per Case: 4/25

INGREDIENTS: Ingredients: Filling (Spinach, Feta Cheese [Pasteurized Milk, Salt, Cheese Cultures, Enzymes], Onion, Cream Cheese [Pasteurized Whole Milk and Cream, Salt, Cultures, Stabilizer {Locust Bean Gum}], Panko [Unbleached and Unbromated Wheat Flour, Sugar, Salt, Yeast, Ascorbic Acid], Eggs, Corn Starch, Garlic, Dill, Parsley, Lemon Juice, Sea Salt, Black Pepper), Fillo Dough (Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Tapioca Starch, Malted Barley Flour, Sucrose, Expeller Pressed Canola Oil and/or Sunflower Oil, Salt, Tricalcium Phosphate, Canola Lecithin), Clarified Sweet Butter (Pasteurized Cream).

CONTAINS: Egg, Milk, Wheat

Nutrition Facts

20 servings per container

Serving size 5 pieces (86g)

Amount per serving

Calories **290**

% Daily Value*

Total Fat 15g **19%**

Saturated Fat 9g **45%**

Trans Fat 0.5g

Cholesterol 20mg **7%**

Sodium 350mg **15%**

Total Carbohydrate 30g **11%**

Dietary Fiber 3g **11%**

Total Sugars 1g

Includes 0g Added Sugars **0%**

Protein 10g

Vitamin D 0mcg **0%**

Calcium 143mg **10%**

Iron 2mg **10%**

Potassium 232mg **4%**

*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.

Preparation:

For best results, bake on the center rack of the oven until the fillo is golden brown. If you prefer crispier, more golden brown fillo, we recommend the toaster oven preparation. For food safety purposes, product must be cooked to an internal temperature of 165°F as measured by a food thermometer.

Microwave: Not recommended.

Toaster: Pre-heat oven to 400°F. Remove product from tray and place on a sheet pan. Reduce temperature to 375°F. Bake for 11-13 minutes.

Conventional: 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 12-14 minutes.

Convection: 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 8-10 minutes.

Original: 12/16/15

Supersedes: 06/15/17

Revision: 06/16/21

Reviewed: 06/16/21