Product Information - Foodservice





utrition Facts

Serving Size 5 Pieces (60g) Servings Per Container 20

Amount Per Serving

50049-113

Water Chestnut Wrapped in Bacon

A slice of crisp waterchestnut wrapped in lean pre-cooked bacon and bound together neatly on a pick.

Item In	formation:	Packaging In	formation: A00546
Brand:	Cuisine Innovations	Master Case Length:	14.56"
Product Description:	Water Chestnut Wrapped in Bacor	Master Case Width:	12.56"
Channel:	Foodservice	Master Case Height:	3.19"
Dot #	362981	Master Case Gross Wt.	3.44lbs
Manufacturer #:	50049-113	Master Case Cube:	0.34
UPC:	000-30499-10314-2	Net Weight:	2.63lbs
Category:	Bacon Wrapped	TixHi:	9x18=162
		Unit of Measure:	Case
Item Status:	Active	Storage Info:	Frozen 0 degrees
Annroy Piece Wt .	4207	Pieces per Case.	100

Approx. Piece Wt.: .42oz Pieces per Case: 100 Pack per Case: 4/25

INGREDIENTS: Water Chestnuts (water chestnuts, water), Bacon (water, salt, sugar, natural smoke flavor, sodium phosphate, sodium erythorbate, sodium nitrite).

			Calories 90 Ca	alories from Fat 50
Contains: NA	Contains: NA			% Daily Value*
Preparation:	For best results, cook from frozer 165°F	n. Always cook until the internal temperature reaches	Saturated Fat 2g Trans Fat 0g	10%
	Microwave:	Not Recommended	Cholesterol 10mg	3%
		Pre-heat the oven to 400°F. Place product on a sheet pan lined with parchment ½" apart from each other. Bake 12-15 minutes.	Sodium 370mg	15%
			Total Carbohydrate	
	Toaste		Dietary Fiber 0g	0%
Approximate Cooking Times: Conventions Convection			Sugars 1g	
		Pre-heat the oven to 400°F. Place product on a sheet pan lined with parchment ½" apart from each other. Bake 12-15 minutes.	Protein 5g	10
			Vitamin A 0% •	Vitamin C 0%
			Calcium 0% •	Iron 4%
	Conventional.		*Percent Daily Values are b diet. Your daily values may depending on your calorie r Calories:	be higher or lower
		Pre-heat the oven to 375°F. Place product on a sheet pan lined with parchment ½" apart from each other. Bake 10-12 minutes.	Total Fat Less than Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber	n 20g 25g n 300mg 300mg
			Calories per gram: Fat 9 • Carbohydra	

Revised 1/9/20