

Culinary Master

10080 - French Onion Quiche Mini



Culinary Masters Mini French Onion Quiche is made with caramelized red and yellow onions, Swiss and Gruyere cheese, fresh cream, eggs, and a dash of Calvados Apple Brandy.



* Benefits

Culinary Masters Mini French Onion Quiche is made with caramelized red and yellow onions, Swiss and Gruyere cheese, fresh cream, eggs, and a dash of Calvados Apple Brandy. Do not thaw cook from frozen. Use a well-greased baking tray lined with parchment paper. Preheat oven to 350 and cook for 15-17 minutes.

Ingredients

Caramelized red onion, heavy cream (cream less than of mono and diglycerides, carrageenan, polysorbate80, cellulose gum), liquid egg (whole egg, citric acid), Swiss cheese (pasteurized part skim milk, cheese cultures, salt, enzymes), apple brandy, spices.

A Allergens

Contains:









Free From:





Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	· %
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

The % Daily Value (DV) 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.

Handling Suggestions

frozen

Serving Suggestions

finger food, 1-2 per person

Prep & Cooking Suggestions

Use a well greased baking tray lined with parchment paper. Preheat oven to 350 and cook for 15-17 minutes.

Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	APP616	10080	10820581100800		66/1.25 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.5lb	5.15lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16in	9in	4in	0.33ft3	10x13	237days	-2°F / -5°F





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Nutrition Analysis - By Measure

Calories	Total Fat	Sodium
Protein	Trans Fats	Calcium
Total Carbohydrates…	Saturated Fat	Iron
Sugars	Added Sugars	Potassium
Dietary Fiber	Polyunsaturated Fat	Zinc
Lactose	Monounsaturated Fat	Phosphorus
Sucrose	Cholesterol	
Vitamin A(IU)•	Vitamin D	Thiamin
Vitamin A(RE)	Vitamin E	Niacin
Vitamin C	Folate	Riboflavin
Magnesium	Vitamin B-6	Vitamin B-1 2•
Monosodium	Sulphites	Nitrates

0	Additional Images					

