



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.



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.

* 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.

⚠ Allergens

Contains:



Free From:



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	TlxHI	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(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

