

#### **Culinary Master**

# 10087 - Blueberry Cobbler Cheesecake Mini



Culinary Masters Mini Blueberry Cobbler Cheesecakes are a creamy cheesecake with lemon and fresh blueberries, finished with gluten-free oatmeal streusel. Thaw and Serve.



### \* Benefits

Culinary Masters Mini Blueberry Cobbler Cheesecakes are a creamy cheesecake with lemon and fresh blueberries, finished with glutenfree oatmeal streusel. Thaw and Serve.

#### Ingredients

Cream cheese (pasteurized milk, cream, salt, corob beangum, cheese culture), Sugar, Butter, Gluten free cracker crumb (pea starch, non-hydrogenated shortening {palm oil}, brown rice flower, potato starch, brown sugar, sweet rice flour,tapioca starch, cane sugar, rice bran, molasses, salt, pea protein, sunflower lecithin, mono calcium phosphate, guar gum), eggs, blueberry, corn starch, lemon juice, vanilla

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

Thaw and Serve



#### Product Specifications

Manufacturer	Product Category
Culinary Master	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	PFS1011	10087	10820581100879		66/1.2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.8lb	4.95lb	United States	No	

			Shippi	ng Inforr	mation	
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

### Additional Images



