

## Culinary Masters 11064 - French Toast Tart

Culinary Masters French Toast Tart is a classic French breakfast, presented in a tart form with brioche bread, egg, cream, cheese, vanilla, and maple syrup. Easy to prepare by warming up in the microwave or oven. 350 degrees for 8 minutes.



		Nutrition Fa	cts
Servings per Conta Serving size Amount per serving Calories		Servings per Container Serving size	
	% Daily Value*		ly Value*
		Total Fat	%
		Saturated Fat	%
		Trans Fat	
		Cholesterol	%
* Benefits	Sodium		%
		Total Carbohydrate	%
Culinary Masters French Toast Tai	Masters French Toast Tart is a classic French breakfast, ed in a tart form with brioche bread, egg, cream, cheese,		%
vanilla, and maple syrup. Easy to	prepare by warming up in the	Total Sugars	
microwave or oven. 350 degrees			%
Ingredients	ts Allergens	Protein	
			0/
Egg brioche bread (Flour, enriched	Contains:	Vitamin D Calcium	<u>%</u>
unbleached (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate,	🕜 eggs 🕧 milk ( 🌡 wheat		<u>%</u> %
riboflavin, folic acid), water, sugar,	Free From:	Iron	
margarine, k egg dry egg, nonfat solid milk, yeast, compreesed, S500 (S-500 ultra), salt, egg color shade lot # 5271194), cream cheese ( pasteurized milk and cream, salt, carob bean gum, cheese culture), half and half cream (milk cream contained loss than 10% of	(Solution) fish (Solution) peanuts (Solution) sesame (Solution) soy (W) tree nuts	Potassium * The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.	

## Handling Suggestions **Product Specifications** frozen Brand Manufacturer **Culinary Masters Culinary Masters** Serving Suggestions UPC MFG # SPC # Pack Pack Desc. finger food, 1-2 per person APP645 11064 10820581110649 66/1.5 OZ Gross Weight Net Weight Country of Origin Kosher Child Nutrition 6.5lb 6.19lb No United States Prep & Cooking Suggestions **Shipping Information** microwave, bake Width Height Volume TIxHI Shelf Life Storage Temp From/To Length 0.33ft3 10x13 16in 9in 4in 237days -5°F/-2°F



(milk, cream, contains less than 1% of: sodium citrate, disodiumphosphate),



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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



