



Culinary Master

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.



* Benefits

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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.

Ingredients

Egg brioche bread (Flour, enriched unbleached (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, sugar, margarine, k egg dry egg, nonfat solid milk, yeast, compressed, 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, contains less than 1% of: sodium citrate, disodiumphosphate),

⚠ Allergens

Contains:

eggs milk wheat

Free From:

crustaceans fish peanuts soy
 tree nuts

Handling Suggestions

frozen

Serving Suggestions

finger food, 1-2 per person

Prep & Cooking Suggestions

microwave, bake

📄 Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	APP645	11064	10820581110649		66/1.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.5lb	6.19lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	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

