



## Culinary Master

# 160576 - Salmon Oscar En Croute

Fresh Atlantic salmon is topped with special crab meat, fresh spinach and hand made Bearnaise sauce. All wrapped in a premium puff pastry.

Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 400 for 13 to 15 minutes.



### \* Benefits

Fresh Atlantic salmon is topped with special crab meat, fresh spinach and hand made Bearnaise sauce. All wrapped in a premium puff pastry. Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 400 for 13 to 15 minutes.

### Ingredients

Atlantic salmon, puff pastry (wheat flour, margarine (palm oil, grape seed oil, butter, water, soy, lecithin, salt, flavor, glucose, nonfat dried milk, tocopherol, beta-carotene), crab meat, Bearnaise sauce (egg, butter, tarragon, spice), spinach, parsley, liquid egg (whole egg, citric acid), spices

### ⚠ Allergens

#### Contains:



#### Free From:



## Nutrition Facts

Servings per Container  
Serving size

Amount per serving  
**Calories**

% Daily Value\*

<b>Total Fat</b>	<b>%</b>
Saturated Fat	%
Trans Fat	
<b>Cholesterol</b>	<b>%</b>
<b>Sodium</b>	<b>%</b>
<b>Total Carbohydrate</b>	<b>%</b>
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
<b>Protein</b>	
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

Direct to freezer

### Serving Suggestions

finger food

### Prep & Cooking Suggestions

Place 1 inch apart on parchment lined baking tray. 400\* for 12-15 minutes until golden brown

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Fruits & Vegetables, Frozen or Canned

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	160576	160576	10820581188815		1/100 CT

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.5lb	0lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
17in	9.5in	5.5in	0.51ft3	10x10	180days	-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

