



Culinary Masters
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

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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:

crustaceans eggs fish milk
 soy wheat

Free From:

peanuts sesame tree nuts

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

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
Culinary Masters	Culinary Masters

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	-5°F / -2°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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

