



Culinary Master

160577 - Beef Wellington With Blue Cheese

Beef tenderloin topped with a dollop of Maytag blue cheese & wrapped with 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 or until golden brown.



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.

* Benefits

Beef tenderloin topped with a dollop of Maytag blue cheese & wrapped with 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 or until golden brown.

Ingredients

Beef tenderloin, blue cheese (milk, cheese cultures, salt, enzymes, penicillium roqueforti), puff pastry (enriched flour, unbleached wheat flour, unsalted butter, water, sugar, salt), liquid egg (whole egg, citric acid), salt, pepper

Allergens

Contains:

eggs milk soy wheat

Free From:

crustaceans fish peanuts
 tree nuts

Handling Suggestions

direct to freezer

Serving Suggestions

finger food

Prep & Cooking Suggestions

Place on parchment lined baking tray 1 inch apart. cooking at 400* for 12-15 until deep golden color

Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Prepared Entrees

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	160577	160577	10820581188822		100/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.2lb	6.25lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16.5in	10in	5in	0.48ft3	10x10	180days	-2°F / -5°F



Culinary Master

160577 - Beef Wellington With Blue Cheese

Beef tenderloin topped with a dollop of Maytag blue cheese & wrapped with 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 or until golden brown.



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

