

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.



* Benefits

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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

A Allergens

Contains:







Free From:







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	9/
Calcium	%
Iron	%
Potassium	9/

^{*} 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 on parchment lines 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	

			Shippi	ng Inforr	mation	
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.5in	10in	5in	0.48ft3	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(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







