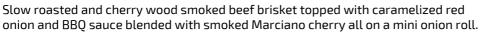


Culinary Master

160604 - Beef Brisket Slider Smoked







* Benefits

Slow roasted and cherry wood smoked beef brisket topped with caramelized red onion and BBQ sauce blended with smoked Marciano cherry all on a mini onion roll. Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 300 degrees for 15 to 18 minutes.

Ingredients

Beef, bun (wheat flour, margarine, sugar, milk powder, yeast, salt, water), BBQ sauce (high fructose corn syrup, vinegar, tomato paste, modified food starch, brown sugar, contains less than 2% salt, pineapple juice concentrate, spices, Maraschino cherry (cherries, water, sugar, citric acid, less than 1/10 of 1% sodium benzoate, potassium sorbate, artificial flavor, artificial color, red #40,), spices, caramel color, sodium benzoate as a preservative, molasses, corn syrup, garlic, sugar, tamarind, natural flavor), onion, butter (pasteurized cream, salt)

A Allergens

Contains:

((i)) tree nuts











Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	9/
Total Carbohydrate	9/
Dietary Fiber	9/
Total Sugars	
Includes Added Sugar	• %
Protein	_
Vitamin D	9/
Calcium	%
Iron	9/
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

Put directly in freezer

Serving Suggestions

finger food item

Prep & Cooking Suggestions

Place of parchment lined baking tray 1 inch apart

Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Grocery

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	APP603	160604	10820581188914		80/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5lb	5lb	United States	No	

			Shippi	ng Inforr	mation	
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16in	9in	4in	0.33ft3	15x15	300days	-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

