



Culinary Masters  
160604 - Beef Brisket Slider Smoked

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.



\* 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)

⚠ Allergens

Contains:

eggs milk wheat

Free From:

crustaceans fish peanuts sesame  
soy 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

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
Culinary Masters	Culinary Masters

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	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16in	9in	4in	0.33ft3	15x15	300days	-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

