

## Culinary Masters 1606066 - Breakfast Strata Quiche 3.75 Inch

Made with premium pork sausage, Gruyre cheese, red and green bell pepper, a pinch of Dijon mustard, our own house-made Worcestershire, nutmeg, fresh cream and eggs. Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 350 for 14 to 16 minutes.



		Nutrition Fa	cts	
and the second se		Servings per Container Serving size		
		Amount per serving Calories		
A. C.	and a start of		ly Value*	
		Total Fat	<u>%</u>	
		Saturated Fat	%	
		Trans Fat		
		Cholesterol Sodium	%	
* Benefits	Benefits Made with premium pork sausage, Gruyre cheese, red and green bell pepper, a pinch of Dijon mustard, our own house-made Worcestershire, nutmeg, fresh cream and eggs.		<u>%</u> %	
Made with premium pork sausage, Gruyre				
pinch of Dijon mustard, our own house-ma and eggs.				
Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet. bake at 350 for 14 to 16 minutes.		Total Sugars	%	
		Includes Added Sugar	<b>%</b>	
Ingredients	\Lambda Allergens	Protein		
		Vitamin D	%	
Pork sausage (pork, water, salt, spices, sugar, monosodium glutamate, bha, bht, propyl	Contains:	Calcium	%	
gallate, citric acid), quiche shell (unbleached flour, butter, eggs, potato flakes, sugar, glycerin, garlic, milk solids, potato flour, salt, leavening (sodium acid, pyrophosphate,	🕜 eggs 🕧 milk 👒 soy 💮 tree nuts	Iron	%	
	Free From:	Potassium	%	
sodium bicarbonate, corn starch, monocalcium phosphate), yeast), heavy cream (cream less than 2% of mono and diglycerides, carrageenan, polysorbate 80, cellulose gum), liquid egg (whole egg, citric acid), Swiss cheese (pasteurized part skim milk, cheese cultures, salt, enzymes), bell peppers, onion, spices, Dijon mustard.	(****) crustaceans (*****) fish (*****) peanuts (*****) sesame	* 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.		

## Product Specifications

	Brand			Manufacturer						
	Culinary Masters			Culinary Masters						
UPC	MFG	#	SPC #	ŧ GTIN		STIN	Pac		k Pack Desc.	
	PFQ10	011 1	606066	108	8205	811903	20			24/5 OZ
Gross V	Veight	Net Weight Country		y of	of Origin Kosh		sher Child Nutritior			
7.5	lb	7.5lk	)	United States		ates	No			
Shipping Information										
Length	Width	Height	Volum	e Tl>	κΗI	Shelf L	ife	Storag	ge T	emp From/To
16.5in	9.5in	5in	0.45ft3	3 10>	×15	160da	ys		-5°	'F/-2°F



tray

Handling Suggestions

Serving Suggestions

Prep & Cooking Suggestions

Bake on parchment lined baking

bake, one per person

Direct to freezer



## Culinary Masters 1606066 - Breakfast Strata Quiche 3.75 Inch



Made with premium pork sausage, Gruyre cheese, red and green bell pepper, a pinch of Dijon mustard, our own house-made Worcestershire, nutmeg, fresh cream and eggs. Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 350 for 14 to 16 minutes.

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



