



Culinary Master

161576 - Memphis Bbq Pork Slider

Slow smoked pulled pork with BBQ sauce and a mini dill pickle on a freshly baked onion bun.
Cooking Instructions: From frozen, on a parchment lined or well greased baking sheet, bake at 300 for 15 to 18 minutes.



* Benefits

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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.

Ingredients

Pulled pork (smoked pork, vinegar, sugar, salt, spices), Barbecue sauce (high fructose corn syrup, distilled vinegar, tomato paste, modified food starch contains less than 2% of: salt, pineapple juice concentrate, natural smoke flavor, spices, caramel color, sodium benzoate as a preservative, molasses, corn syrup, dried garlic, sugar, tamarind, natural flavor), onion bun (enriched bleached flour (wheat flour, niacin, ferrous sulfate, thiamin, mononitrate, riboflavin, folic acid), water, partially hydrogenated soybean, cottonseed oil), sugar, buttermilk, baking soda, salt, sodium aluminum phosphate, sodium caseinate, datem, nonfat milk, whey protein concentrate, sodium acid pyrophosphate, whey, wheat protein isolate, natural flavor, pickle.

⚠ Allergens

Contains:

milk soy wheat

Free From:

crustaceans eggs fish peanuts
 tree nuts

Handling Suggestions

Frozen

Serving Suggestions

Finger food, per person

Prep & Cooking Suggestions

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📄 Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Grocery

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	161576	161576	10820581122314		80/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.5lb	5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16in	9in	4in	0.33ft3	10x15	237days	-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(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

