

Culinary Master

161584 - Bacon & Cheddar Slider



Aged Vermont Cheddar, smokey bacon with A1 infused ground sirloin on a freshly baked sesame bun. Leave out for 10 minutes to thaw. Cook on a parchment lined metal baking tray. In order to maintain soft bun, cook at low temp 250 to 275 until heated through. Can be maintained in a steam tray.



* Benefits

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Ingredients

beef, onion, bun (wheat, egg, flour, margarine, sugar, milk powder, yeast, salt, water), cheese (pasteurized partskimmed milk, cheese cultures, salt enzymes), bacon (cured with water, salt, sugar, sodium phosphate, sodium erythorbate, sodium nitrate), salt, pepper

A Allergens

Contains:











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

Frozen

Serving Suggestions

finger food, per person basis

Prep & Cooking Suggestions

Cook on a parchment lined metal baking tray. In order to maintain soft bun, cook at low temp 250 to 275 until heated through. Can be maintained in a steam tray.

Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Prepared Entrees

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	APP625	161584	10820581122345		80/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7lb	5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16in	9in	3.5in	0.29ft3	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(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





