



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 part-skimmed milk, cheese cultures, salt enzymes), bacon (cured with water, salt, sugar, sodium phosphate, sodium erythorbate, sodium nitrate), salt, pepper

⚠ Allergens

Contains:

eggs milk wheat

Free From:

crustaceans fish peanuts 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

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	TlxHl	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(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

