



Van Lang

357421 - Vegan Jackfruit Cake

Vegan Chunky jackfruit blended with red and green peppers, celery, Dijon mustard, vegan mayonnaise and chickpea flour. Quantity: 240 per case Preparation Method: Bake



* Benefits

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Ingredients

JACKFRUIT (YOUNG GREEN JACKFRUIT, WATER, SALT, CITRIC ACID AS ACIDITY REGULATORS), WATER, CELERY, CORN FLOUR (MODIFIED POTATO STARCH, DEGERMINATED WHITE CORN FLOUR, TAPIOCA STARCH, SUGAR, YEAST, MODIFIED CELLULOSE GUM, SALT, XANTHAN GUM, ASCORBIC ACID (ADDED AS A DOUGH CONDITIONER)), ONIONS, POTATO FLAKES (DEHYDRATED POTATOES), EXPELLER PRESSED CANOLA OIL, BELL PEPPERS, CHICKPEA FLOUR, WHOLE GRAIN MUSTARD (WATER, MUSTARD SEEDS, VINEGAR, SALT), CILANTRO, SEASONING (CELERY SALT (SALT, CELERY SEED), SPICES (INCLUDING RED PEPPER AND BLACK PEPPER), AND PAPRIKA), LEMON PEEL ZEST (LEMON PEEL, WATER, CITRIC ACID), ORANGE PEEL (ORANGE PEEL, WATER, CITRIC ACID), GARLIC, CORNSTARCH, GREY POUPOIN DIJON MUSTARD (WATER, VINEGAR, MUSTARD SEED, SALT, WHITE WINE, FRUIT PECTIN, CITRIC ACID, TARTARIC ACID, SUGAR, SPICE), SEA SALT, LEMON JUICE, RED PEPPER POWDER, LIME JUICE, WHITE WINE VINEGAR (CONTAINS SULFITES), WHITE DISTILLED VINEGAR, XANTHAN GUM, CULTURED DEXTROSE AND MALTODEXTRIN, SUGAR, GUAR GUM, POTATO STARCH, CAYENNE PEPPER, YEAST EXTRACT, SPICES.

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Nutrition Facts

Servings per Container **240**
Serving size **28gs/1OZ (1H87)**

Amount per serving
Calories 35

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 5g	2%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 0g Added Sugar	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0mg	0%
Potassium 92mg	2%

* 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

Keep in -20 to 10F freezer.

Serving Suggestions

Thaw 50%, sear the cakes on the flat top on medium heat for 3-4 minutes on each side until brown. Finish in the oven at @350F for 3-4 minutes. Internal temperature must reach 165F as measured by a thermometer.

Prep & Cooking Suggestions

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📄 Product Specifications

Brand	Manufacturer
Van Lang	Van Lang Foods

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	27020	357421	00813945024068		240/1 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.6lb	15lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.44in	6.75in	10in	0.64ft3	10x10	365days	-5°F / -2°F



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Nutrition Analysis - By Measure

Calories	35	Total Fat	1.5g	Sodium	170mg
Protein	1	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	5g	Saturated Fat	0g	Iron	0mg
Sugars	4g	Added Sugars	0g	Potassium	92mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

