



JosÃ© AndrÃ©s

902555 - Tuna Empanadas

Empanadas, rich and delicious filled pastries from Galicia in northwest Spain, have been a perfect meal on the go for centuries. These empanadas are made in the traditional way with wild caught tuna, peppers, tomatoes, onions, and spices, wrapped in a flaky dough.



\* Benefits

Jose Andres Tuna empanadas Empanadas, rich and delicious pastries filled with seafood or pork, originally come from the region of Galicia in Spains rugged northwest. Theyve been enjoyed by travelers for centuries, easily packed as dense nutrition for long journeys. From the bags of ancient travelers to your lunchbox, empanadas are the perfect meal on the go! Cardboard boxes 30 Empanadas

Ingredients

DOUGH: ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE, RIBOFLAVIN, FOLIC ACID), MARGARINE, OLIVE OIL, WATER, SODIUM PROPIONATE, DORUH IMPROVER (WHEAT FLOUR, DATEM. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SOYBEAN OIL, ASCORBIC ACID, ENZYMES, L-CYSTEINE), PAPRIKA  
FILLING: TUNA, SARDINES, ONIONS, GREEN AND RED PEPPERS AND TOMATOES, SUNFLOWER OIL, WHITE WINE, SUGAR, MODIFIED STARCH, SALT, VALENTINE SAUCE (DRIED CHILLIES, ACETIC ACID, VINAGER AND SPICES) AND CITRIC ACID,

⚠ Allergens

Contains:

fish soy wheat

Free From:

crustaceans eggs milk peanuts  
 sesame tree nuts

Nutrition Facts

Servings per Container 30  
Serving size 113g (11N)

Amount per serving  
**Calories 250**

% Daily Value*	
Total Fat 11g	14%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 440mg	19%
Total Carbohydrate 29g	11%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugar	1%
Protein 8g	
Vitamin D 0.4mcg	2%
Calcium 30mg	2%
Iron 3.4mg	20%
Potassium 290mg	4%

\* 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 Frozen Until ready to Bake.

Serving Suggestions

Once baked let stand for 5 min, serve and enjoy. Product will be hot.

Prep & Cooking Suggestions

Preheat Oven to 375 F. Bake each for 25 min, or until browned and center is 165 F. Let stand for 1 minute before serving. Egg wash the top side of the empanada for a shinier look.

✏ Product Specifications

Brand	Manufacturer
JosÃ© AndrÃ©s	Sukalde Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	SUK-501	902555	00850060985041		30/4.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.65lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.25in	11in	4.25in	0.47ft3	9x17	475days	-5°F / -2°F





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Nutrition Analysis - By Measure

Calories	250	Total Fat	11g	Sodium	440mg
Protein	8	Trans Fats	0g	Calcium	30mg
Total Carbohydrates...	29g	Saturated Fat	4g	Iron	3.4mg
Sugars	2g	Added Sugars	0g	Potassium	290mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)		Vitamin D	0.4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

