

#### Kabobs

## 97054 - Bacon Jam Tart Gluten Free



Smoked Candied Bacon Jam Tart. Hardwood smoked bacon, simmered with balsamic vinegar, port wine, brown sugar, onions, heavy cream, a hint of blue cheese, and placed in a quinoa tart shell.



### \* Benefits

eat for wine pairings, and tapas-style events uten-friendly quinoa tart (third-party micro-tested)

## Ingredients

Cream cheese, onions, port red cooking wine, bacon toppings cooked, light brown sugar, blue cheese, butter Dough: gluten free all purpose base, water, margarine, palm oil, egg replacer,

Allergens

#### **Contains:**











# **Nutrition Facts**

Servings per Container 3.0EA (3EA) Serving size

**Amount per serving** Calories

250

Calonies	230
% Da	aily Value*
Total Fat 17g	26%
Saturated Fat 8g	40%
Trans Fat	
Cholesterol 25mg	8%
Sodium 420mg	18%
Total Carbohydrate 19g	7%
Dietary Fiber 1g	4%
Total Sugars 7g	
Includes 0g Added Sugar	0%
Protein 4g	_
Vitamin D 0mcg	0%
Calcium 10mg	1%
Iron 4mg	22%
Potassium 0mg	0%

\* 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

## Serving Suggestions

Perfect as-is, or topped with variety of accompaniments (candied bacon, blue cheese, walnuts)

## Prep & Cooking Suggestions

From frozen bake in a pre-heated 350 F convection oven for 5 - 7 minutes or until internal temperature reaches 165F as measured by use of a thermometer.

### Product Specifications

Brand	N	lanufacturer	Product Category		
Kabobs	i	Kabobs	Appetizers		
				2 12	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	K7054	97054	00745378705408		200/0.9 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12.5lb	11.25lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.5in	9.25in	6in	0.53ft3	10x8	365days	-2°F / -5°F





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## Nutrition Analysis - By Measure

Calories	250	Total Fat	17g	Sodium	420mg
Protein	4	Trans Fats		Calcium	10mg
Total Carbohydrates	19g	Saturated Fat	8g	Iron	4mg
Sugars	7g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

## Additional Images



