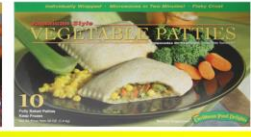
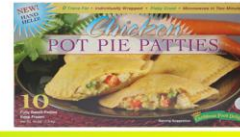




AFFILIATE OF ROYAL CARIBBEAN BAKERY



117 Route 303, Suite B • Tappan, NY 10983 • Phone: 845-398-3000 • Fax: 845-398-3001 • www.caribbeanfooddelights.com

PRODUCT SPECIFICATIONS

JAMAICAN STYLE CURRY CHICKEN COCKTAIL PATTIES

Empanadas de Pollo (Chicken Turnovers)

Description:

Jamaican Style Curry Chicken Cocktail Patties are filled with chicken meat seasoned with a blend of spices and fused with curry enclosed in a light yellow, flaky, pastry crust.

Available in 100 CT Unbaked, 200 CT Unbaked.

Ingredients:

Filling: Chicken, Water, Onions, Modified Food Starch, Seasoning [Chicken Base (Chicken Meat Including Chicken Juices, Salt, Hydrolyzed Soy and Corn Protein, Sugar, Natural Flavorings, Potato Flour, Autolyzed Yeast Extract, Carrot Powder and Turmeric), Curry Powder (Turmeric, Fenugreek, Coriander, Cumin, Anise Seed, Star Anise, Red Pepper, Pimento, Clove and Garlic Powder), Soy Sauce (Water, Soya Beans, Wheat Flour, Salt, Sugar, Mushroom), Spices, Salt, Disodium Inosinate and Disodium Guanylate], Bread Crumbs (Wheat Flour, Salt, Yeast), Hot Peppers, Vegetable Oil and Thyme.

Crust: Enriched Wheat Flour (Unbleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil, Sugar, Salt, Extractives of Turmeric and Annatto.

Allergens:

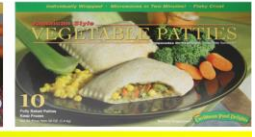
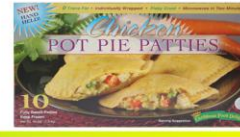
Contains: Wheat, Soy.

LAST REVIEWED: 28 October 2015

BEEF PATTIES • CHICKEN PATTIES • VEGETABLE PATTIES • SHRIMP PATTIES • CHICKEN POT PIE PATTIES • PLANTAIN TARTS • JERK CHICKEN WINGS



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PRODUCT SPECIFICATIONS

JAMAICAN STYLE CURRY CHICKEN COCKTAIL PATTIES

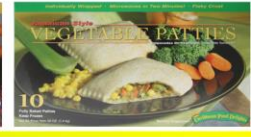
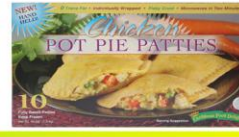
Empanadas de Pollo (Chicken Turnovers)

NUTRITIONAL DATA:

Nutrition Facts	
Serving Size 4 Patties 4.8 oz. (136g)	
Servings Per Container 50	
Amount Per Serving	
Calories 360	Calories from Fat 150
% Daily Value*	
Total Fat 16g	25%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 540mg	23%
Total Carbohydrate 41g	14%
Dietary Fiber 6g	24%
Sugars 7g	
Protein 12g	
Vitamin A 0%	•
Calcium 2%	•
Vitamin C 0%	•
Iron 10%	•
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	•
Carbohydrate 4	•
Protein 4	•



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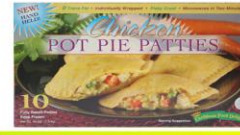


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NUTRITIONAL COA DATE: 20 March 2012



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JAMAICAN STYLE COCKTAIL CURRY CHICKEN PATTIES

Empanadas de Pollo (Chicken Turnovers)
(UNBAKED)

BAKING INSTRUCTIONS:

Preheat oven to 400°F. Remove frozen patties from container. Place frozen patties on baking sheet with liner. If liner is not available, spray baking sheet with non-stick vegetable oil. Bake patties until crust is golden brown and firm to touch and internal temperature reaches 165°F.

Convection Oven: 14-16 minutes

Conventional Oven: 20-24 minutes

CAUTION: Patties will be extremely hot. Allow product to stand for 5 minutes before serving.

IMPORTANT: For best results, do not microwave or thaw prior to baking. Baking times and temperatures may vary due to differences in oven performance.

SAFE HANDLING INSTRUCTIONS:

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions:

- Keep frozen.
- Keep raw meat and poultry separate from other foods. Wash working surfaces including cutting boards, utensils and hands after touching raw meat or poultry.
- Bake thoroughly.
- Keep hot foods hot at minimum 140°F. Refrigerate leftovers immediately or discard after 6 hours.