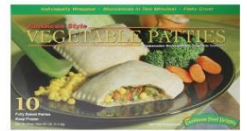
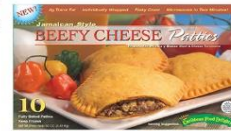




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## PRODUCT SPECIFICATIONS

### **JAMAICAN STYLE CURRY CHICKEN PATTIES**

Empanadas de Pollo (Chicken Turnovers)

#### **Description:**

Jamaican Style Curry Chicken 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 50 Unbaked, 50 Baked, 12/1 Packs (Indv. Wrapped), 12/2 Packs (Indv. Wrapped), 12/3 Packs (Unbaked), 12/10 Packs (Indv. Wrapped)

#### **CN Equivalency Statement:**

Jamaican Style Curry Chicken Patties are not a CN approved product. However, each 5.0 oz Jamaican Style Curry Chicken Patty provides 0.75 oz equivalent meat/meat alternate, 2-1/4 servings of bread alternate for the Child Nutrition Meal Pattern Requirements.

#### **Ingredients:**

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

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

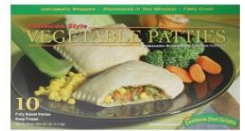
#### **Allergens:**

**Contains:** Wheat, Soy.

Last Reviewed: 9 June 2017



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## PRODUCT SPECIFICATIONS

# JAMAICAN STYLE CURRY CHICKEN PATTIES

Empanadas de Pollo (Chicken Turnovers)

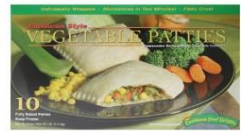
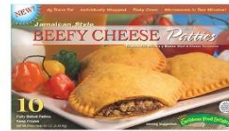
### NUTRITIONAL DATA:

<b>Nutrition Facts</b>	
50 servings per container	
<b>Serving size</b>	<b>1 turnover (142g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>330</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 15g	<b>19%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 620mg	<b>27%</b>
<b>Total Carbohydrate</b> 36g	<b>13%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 3g	
Includes 2g Added Sugars	<b>4%</b>
<b>Protein</b> 13g	
Vitamin D 0mcg	0%
Calcium 18mg	2%
Iron 2mg	10%
Potassium 123mg	2%
*The % Daily Value 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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

NUTRITIONAL COA DATE: 7 February 2017



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## PRODUCT SPECIFICATIONS

### JAMAICAN STYLE CURRY CHICKEN PATTIES

Empanadas de Pollo (Chicken Turnovers)  
(Baked - Individually Wrapped)

#### **MICROWAVE HEATING:**

1. Remove frozen package from box.
2. Tear open package along dotted line for ventilation.
3. Microwave on High: (1 serving)

**1100 Watt Oven:** 2 minutes

When heating 2 servings, increase time by 1 minute.  
For firmer crust, place patty in oven for 2-3 minutes at 400°F.

4. Remove package from microwave and tear open.

**CAUTION:** Package and product will be hot. Allow product to stand for 5 minutes before serving.

**OVEN DIRECTIONS (RECOMMENDED):** Preheat oven to 400°F. Remove patty from pouch and heat on baking sheet until internal temperature reaches 165°F.

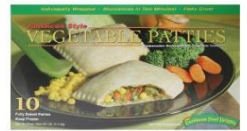
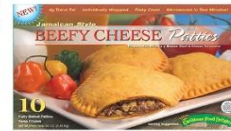
**CONVECTION OVEN:** 15-20 minutes

**CONVENTIONAL OVEN:** 20-25 minutes

**IMPORTANT:** For best results, reheat in recommended oven. Do not thaw patty prior to reheating. Heating times and temperatures may vary due to differences in oven performance.



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## PRODUCT SPECIFICATIONS

### **JAMAICAN STYLE 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:** 20-25 minutes

**Conventional Oven:** 25-30 minutes

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

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

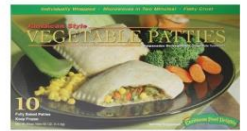
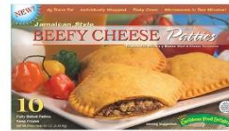
#### **SAFE HANDLING INSTRUCTIONS:**

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.



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## PRODUCT SPECIFICATIONS

### **JAMAICAN STYLE CURRY CHICKEN PATTIES**

Empanadas de Pollo (Chicken Turnovers)  
(BAKED)

#### **HEATING 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. Reheat patties until crust is golden brown and firm to touch and internal temperature reaches 165°F.

**Convection Oven:** 15-20 minutes

**Conventional Oven:** 20-25 minutes

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

**IMPORTANT:** For best results, reheat in recommended oven. Do not thaw patty prior to reheating. Heating times and temperatures may vary due to differences in oven performance.