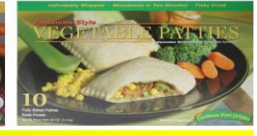
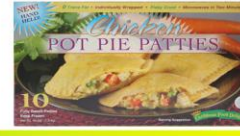




AFFILIATE OF ROYAL CARIBBEAN BAKERY



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

PRODUCT SPECIFICATIONS

JAMAICAN STYLE SPINACH PATTIES

Empanadas de Espinaca (Spinach Turnovers)

Description:

Jamaican Style Spinach Patties are spinach turnovers made with a whole wheat crust filled with dark, leafy green spinach sautéed with our own blend of seasoning and spices.

Available in 50 Unbaked

CN Equivalency Statement:

Jamaican Style Spinach Patties are not a CN approved product. However, each 5.0 oz Jamaican Style Spinach Patties provides ¼ cup serving of vegetable and 2.25 servings of bread alternate for the Child Nutrition Meal Pattern Requirements.

Ingredients:

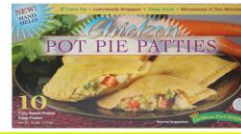
Filling: Spinach, Onions, Vegetable Oil, Modified Food Starch, Seasoning [Flavoring, Salt, Soup Base (Dextrose, Salt, Corn Starch, Hydrolyzed Vegetable Protein (Soybean), Natural Flavors, Onions, Spice Blend, Garlic, Caramel Color, Palm Oil), Hot Peppers, Disodium Inosinate and Disodium Guanylate].

Crust: Enriched Unbleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil, Whole Wheat Flour, Sugar, Salt.

Allergens:

Contains: Wheat, Soy.

LAST REVIEWED: 23 September 2016



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JAMAICAN STYLE SPINACH PATTIES

Empanadas de Espinaca (Spinach Turnovers)

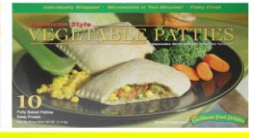
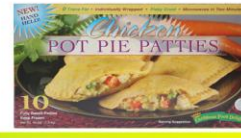
NUTRITIONAL DATA:

Nutrition Facts	
50 servings per container	
Serving size	1 turnover (5.0 Oz/142g)
Amount per serving	
Calories	320
	% Daily Value*
Total Fat 16g	25%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 530mg	22%
Total Carbohydrate 37g	12%
Dietary Fiber 3g	12%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 88mg	8%
Iron 3mg	15%
Potassium 267mg	8%
*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.	

NUTRITIONAL COA DATE: 21 June 2016



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PRODUCT SPECIFICATIONS

JAMAICAN STYLE SPINACH PATTIES

Empanadas de Espinaca (Spinach 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, 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 prior to baking. Baking times and temperatures may vary due to differences in oven performance.

INSTRUCCIONES PARA HORNEAR:

Precaliente el horno a 400°F. Retire las empanadas congeladas de el contenedor. Coloque las empanadas congeladas en papel para hornear en una bandeja. Si el papel de hornear no está disponible, rocíe la bandeja para hornear con aceite vegetal. Hornee las empanadas hasta que estén doradas, firmes al tacto y la temperatura interna alcance los 165°F.

Horno convección: 20-25 minutos

Horno convencional: 25-30 minutos

ATENCIÓN: Las empanadas pueden estar muy calientes. Permita que el producto repose durante 5 minutos antes de servir.

IMPORTANTE: No use microondas! Para obtener los mejores resultados, no descongelar antes de hornear. Los tiempos de cocción y las temperaturas pueden variar debido a las diferencias en el rendimiento del horno.