



# 70004007: Brew City® Beer Battered Monterey Jack Cheese Sticks Product

Piece or Portion Cost: \$0.17

Best if used before 365 days from date of manufacture, when stored at  $0^{\circ}\text{F}$  or below

Count per pound: 26 to 35

Cut size: battered cheese

Suggested Quantity per Serving: 2 pieces (30g)

Packaging: 6/3.00 LB PRINTED POLYBAGS IN A PRINTED MASTER CASE.

Case ConfigDimensionsNet weight inner pkg:3lbsWidth:15.75inInner packs per case:0Length:3.25inNet weight case:3lbsDepth:7.5in

Gross weight case: 3lbs Case cube size: 0.22cu. ft.

Pallet Info Bar Codes

Cases per layer: 0 UPC: 072714040078 Layers per pallet: 0 GTIN (Unit): 100727

GTIN (Unit): 10072714040075 GTIN (Case): 10072714040075 GTIN (Pallet): 10072714040075 Napa #: 894001E591111

### Ingredients:

Pasteurized Process Monterey Jack Cheese [Monterey Jack Cheese (Milk, Salt, Cheese Cultures, Enzymes), Water, Sodium Phosphate, Cream, Salt, Sorbic Acid (Preservative)], Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Oil (Soybean And/Or Canola), Beer (Water, Malted Barley, Corn Syrup, Hops, Salt), Yellow Corn Flour, Water, Modified Corn Starch. Contains 2% or less of Dextrose, Guar Gum, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate), Mono & Diglycerides, Oleoresin Paprika (color), Salt, Sorbitol, Spice, Sugar, Whey.

### **Nutrition Facts**

Serving size: 30g

Servings per container: 45.00

Amount per Serving:

Calories: 100 Calories from fat: 60

	% of daily value
Total Fat: 7g	11%
Saturated Fat: 3g TransFat: 0g g MonoUnsaturatedFat:	15%
PolyUnsaturatedFat:	20/
Cholesterol: 10mg	3%
Sodium: 250mg Potassium:	10%
Total Carbohydrate: 5g	2%
Dietary fiber: 0g Sugars: 0g	1%
Protein: 3g	

Vitamin A: 2% Vitamin C: 0% Calcium: 8% Iron: 0%

# **ALLERGENS**

This product contains ingredients which may cause an allergic reaction to the following:



## SERVING SUGGESTIONS

2 pieces

## PREPARATION FROM FROZEN

Bake: Temp (°F): 475 Cook Time (min): 8 to 10

Deep Fry: Temp (°F): 350 Cook Time (min): 2 to 2-1/2 Convection: Temp (°F): 475 Cook Time (min): 4 to 5

## Convection Oven From Frozen:

Instructions: CONVECTION: PREHEAT OVEN TO 475°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN. BAKE FROZEN PRODUCT 4 TO 5 MINUTES TURNING ONCE FOR UNIFORM COOKING, OR UNTIL CRISP AND GOLDE

## Conventional Oven From Frozen:

Instructions: CONVENTIONAL OVEN: PREHEAT OVEN TO 475°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN. BAKE FROZEN PRODUCT 8 TO 10 MINUTES TURNING ONCE FOR UNIFORM COOKING, OR UNTIL CRISP AND GOLDE