



70003188: Brew City® Beer Battered Spicy Pub Pickles Product

Piece or Portion Cost: \$0.24

Best if used before 365 days from date of manufacture, when stored at 0°F or below

Count per pound: 10 to 18

Cut size: battered vegetables

Suggested Quantity per Serving: 1 piece (32g)

Packaging: 6/2.50 LB PRINTED POLYBAGS IN A PRINTED MASTER CASE.

Case Config	Dimensions
Net weight inner pkg:	Width: 12in
Inner packs per case: 0	Length: 2.25in
Net weight case: 2.5lbs	Depth: 10in
Gross weight case: 2.5lbs	
Case cube size: 0.16cu. ft.	

Pallet Info	Bar Codes
Cases per layer: 0	UPC: 072714031885
Layers per pallet: 0	GTIN (Unit): 10072714031882
	GTIN (Case): 10072714031882
	GTIN (Pallet): 10072714031882
	Napa #: 894001E592635

Ingredients:

Pickles [Cucumbers, Water, Salt, Vinegar, Natural Flavors, Lactic Acid, Garlic, Dehydrated Jalapeno, Sodium Benzoate (preservative), Turmeric (color), Polysorbate 80], Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Beer (Water, Malted Barley, Corn Syrup, Hops, Salt), Yellow Corn Flour, Vegetable Oil (Soybean And/Or Canola), Water, Modified Corn Starch. Contains 2% or less of Dextrose, Guar Gum, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Mono & Diglycerides, Oleoresin Paprika (color), Salt, Sorbitol, Spices, Sugar, Whey.

Nutrition Facts

Serving size: 32g

Servings per container: 35.00

Amount per Serving:

Calories: 80 Calories from fat: 35

	% of daily value
Total Fat: 4g	6%
Saturated Fat: 0.5g	3%
TransFat: 0g	
MonoUnsaturatedFat:	
PolyUnsaturatedFat:	
Cholesterol: 0mg	
Sodium: 190mg	8%
Potassium:	
Total Carbohydrate: 9g	3%
Dietary fiber: 0g	1%
Sugars: 1g	
Protein: 1g	

Vitamin A: 0%

Vitamin C: 0%

Calcium: 0%

Iron: 0%

ALLERGENS

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



PREPARATION FROM FROZEN

Bake: Temp (°F): 475 Cook Time (min): 12 to 14

Deep Fry: Temp (°F): 350 Cook Time (min): 2-1/2 to 3-1/2

Convection: Temp (°F): 475 Cook Time (min): 10 to 12

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 10 TO 12 MINUTES TURNING ONCE FOR UNIFORM COOKING, OR UNTIL CRISP AND GOLDEN BROWN. NOTE: DO NOT OVERFILL FRYER BASKET (MAX. 1/4 FULL)

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 12 TO 14 MINUTES TURNING ONCE FOR UNIFORM COOKING, OR UNTIL CRISP AND GOLDEN BROWN.

SERVING SUGGESTIONS

1 piece