



ALL-NATURAL SWEET POTATO SOUFFLÉ

All natural sweet and buttery sweet potato soufflé made with fresh sweet potatoes blended with cinnamon, sugar, and spices then baked to perfection

- Excellent with your holiday meals
- Bookend your meals and use as an appetizer or dessert
- Display on a large platter in the service deli case
- Display prepackaged as a side in the Grab'N'Go case

HEATING INSTRUCTIONS

MICROWAVE OVEN: 1 to 1-1/2 minutes or until hot
(or until internal temperature is 165°F as indicated by a calibrated cooking thermometer)

OVEN: Preheat oven to 350°F and reheat for 15 to 20 minutes
(or until internal temperature is 165°F as indicated by a calibrated cooking thermometer)

INGREDIENTS:

Sweet Potatoes, Whole Eggs, Brown Sugar, Canola Oil, Sugar, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Enzymes, Folic Acid), **Water, Modified Tapioca Food Starch, Baking Powder** (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), **Spices, Salt.**

Contains Egg, Wheat.

Nutrition Facts

about 21 servings per container
Serving size 3oz(85g)

Amount per serving
Calories 170

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 65mg	3%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 19g	
Includes 16g Added Sugars	32%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 218mg	15%
Iron 1mg	6%
Potassium 135mg	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



FROZEN - NEW YORK & ARIZONA

Case UPC #: **7-06129-07008-4**

Unit UPC #: **N/A**

Pack Size: **2/4 lbs.**

Case L/W/H: **12.75" x 11" x 4.25"**

Unit L/W/H: **N/A**

Cube: **0.35**

Ti/Hi: **12x12**

Net WT: **8 lbs.**

GR Weight: **8.75 lbs.**

Shelf Life: **Min. 90 days (7 from slack)**

CASE UPC

UNIT UPC



7 06129 07008 4

***AVAILABLE
SEASONALLY**
SEPTEMBER 1ST -
DECEMBER 31ST