

ALL-NATURAL CORN SOUFFLÉ

All-Natural sweet and buttery corn soufflé made with real corn and 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:

SPEC SHEET

Corn, Sugar, Egg Whites, Eggs, Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Enzyme, Folic Acid), Canola Oil, Baking Powder (Sodium Acid Pyrophosphate, Sodium Biacarbonate, Corn Starch, Monocalcium Phosphate), Modified Tapioca Food Starch, Lemon Juice From Concentrate (Water, Concentrated Lemon Juice, Sodium Benzoate, Sodium Metabisulfite, Sodium Sulfite [Preservatives], Lemon Oil), Water, Canola Oil, Soy Lethicin, Sorbic Acid, Potassium Sorbate (Preservatives), Beta Carotene (For Color).

Contains Egg, Soy, Wheat.





FROZEN - NEW YORK & ARIZONACASE UPCUNIT UPCCase UPC #: 7-06129-00730-1Cube: 0.35Cube: 0.35Unit UPC #: N/ATi/Hi: 12x12Pack Size: 2/4 lbs.Net WT: 8 lbs.Case L/W/H: 12.75" x 11" x 4.25"GR Weight: 8.75 lbs.Unit L/W/H: N/AShelf Life: Min. 90 days (7 from slack)

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