





SWEET POTATO SOUFFLÉ

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], Modified Tapioca Food Starch, Baking Powder [Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate], Cooking Oil (Water, Canola Oil, Soy Lecithin, Sorbic Acid & Potassium Sorbate [Preservative], Beta Carotene [Natural Color], Spices, Salt.

Contains: Egg, Wheat, Soy

Serving size	3oz (85g
Amount per serving Calories	180
%	Daily Value
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 200mg	9%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes 13g Added Suga	ars 26 %
Protein 4g	
Vitamin D 0mcg	0%
Calcium 111mg	8%
Iron 1mg	6%
Potassium 129mg	2%
*The % Daily Value tells you how much a serving of food contributes to a daily diet day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • F	Protein 4

Nutrition Facts



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



*AVAILABLE SEASONALLY SEPTEMBER 1ST -

DECEMBER 31ST