



PRODUCT SPECIFICATION

DATE:

8/25/2021

PRODUCT:

COLOMBIAN MINI BEEF EMPANADA 1oz

INGREDIENTS:

Filling: Beef, water, mashed potatoes, diced potatoes, saffron seasoning, chicken flavored base, turmeric, spices.

Crust: Water, pre-cooked yellow corn meal, salt, corn oil, seasoning mix (cumin, corn flour, rice flour, pepper, tartrazine, FD&C Yellow No. 5, salt, natural garlic, dehydrated garlic, annatto, turmeric, essential garlic oil).

COOKING INSTRUCTIONS:

Deep Fryer:

1. Keep product frozen until ready to cook.
2. In a large skillet or saucepan, pre-heat enough oil to cover empanadas to 300 °F.
3. Fry for 6 minutes turning occasionally or until golden brown. Cook until a minimum internal temperature of 160 °F is obtained.

NUTRITION FACTS

Nutrition Facts	
Varied Servings Per Container	
Serving size	1 piece (71g)
Amount per serving	
Calories	140
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 560mg	24%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	2%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 2mg	10%
Potassium 252mg	6%

*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.

SPECIFICATIONS

Shelf life	3 months from production date
Storage temperature	Frozen at -18°C / -0°F
Storage conditions	Keep frozen

PACKAGING



PRODUCT



PACKAGING INFORMATION

Carton Box (Dimensions)	Length	Width	Height
	10" 1/4	10"	3" 1/4

Carton cube:	0.174 ft3 / 0.005 m3	PACK SIZE	
		Units per box	50
		Weight per unit (oz)	1
		Weight per box (lb)	3.125

STORAGE

FLOOR LOADED		PALLETIZED	
Base (Ti)		Pallet base (Ti)	19
High (Hi)		Pallet high (Hi)	16
Total		Total boxes per pallet	304
Rows		Total boxes per container	6080
Total boxes per container			

USDA INFORMATION & SAFE HANDLING



Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.