



AFFILIATE OF ROYAL CARIBBEAN BAKERY



117 Route 303, Suite B • Tappan, NY 10983 • Phone: 845-398-3000 • Fax: 845-398-3001 • www.caribbeanfooddelights.com

PRODUCT SPECIFICATIONS

JAMAICAN STYLE MILD BEEF PATTIES

Empanadas de Res (Beef Turnovers)

Description:

Jamaican Style Mild Beef Patties are beef turnovers with a golden yellow, flaky, pastry crust filled with our original mild beef filling.

Available in 50 Unbaked, 50 Baked, 12/1 Packs (Baked), 12/2 Packs (Baked), 12/3 Packs (Unbaked), 12/10 Packs (Baked)

CN Equivalency Statement:

Jamaican Style Mild Beef Patties are not a CN approved product. However, each 5.0 oz Jamaican Style Mild Beef Patty provides 1.00 oz equivalent meat/meat alternate, 2-1/4 servings of bread alternate for the Child Nutrition Meal Pattern Requirements.

Ingredients:

Filling: Ground Beef, Water, Onions, Modified Food Starch, Bread Crumbs (Wheat Flour, Salt, Yeast), Seasoning [(Salt, Soup Base (Dextrose, Salt, Corn Starch, Hydrolyzed Vegetable Protein (Soybean), Natural Flavors, Onions, Spice Blend, Garlic, Caramel Color, Palm Oil), Flavoring), Monosodium Glutamate, Soy Sauce (Water, Soybeans, Wheat, Salt)], Hot Peppers, Caramel Color and Thyme.

Crust: Enriched Wheat Flour (Unbleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil, Sugar, Salt, Extractives of Turmeric and Annatto.

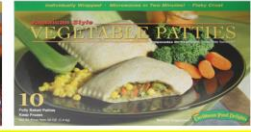
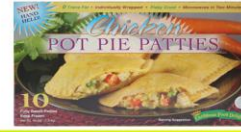
Allergens:

Contains: Wheat, Soy.

LAST REVIEWED: 9 June 2017



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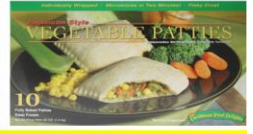
NUTRITIONAL DATA:

Nutrition Facts	
50 servings per container	
Serving size	1 turnover (142g)
Amount per serving	
Calories	380
	% Daily Value*
Total Fat 20g	26%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 570mg	25%
Total Carbohydrate 37g	13%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 12g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 3mg	15%
Potassium 147mg	4%
*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	

NUTRITIONAL COA DATE: 8 May 2017



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Empanadas de Res (Beef Turnovers)
(UNBAKED)

BAKING INSTRUCTIONS:

Preheat oven to 400° F. Remove frozen patties from container. Place frozen patties on baking sheet with liner. If liner is not available, spray baking sheet with non-stick vegetable oil. Bake patties until crust is golden brown and firm to touch and internal temperature reaches 165° F.

Convection Oven: 20-25 minutes

Conventional Oven: 25-30 minutes

CAUTION: Patties will be extremely hot. Allow product to stand for 5 minutes before serving.

IMPORTANT: Do not microwave! For best results, do not thaw prior to baking. Baking times and temperatures may vary due to differences in oven performance.

INSTRUCCIONES PARA HORNEAR:

Precalente el horno a 400°F. Retire las empanadas congeladas de un contenedor. Coloque las empanadas congeladas en papel de horno en la bandeja de hornear. Si el papel de hornear no está disponible, rocíe la bandeja para hornear con de aceite vegetal que no se pegue. Hornee las empanadas hasta que estén doradas, firmes al tacto y la temperatura interna alcance los 165°F.

Horno convección: 20-25 minutos

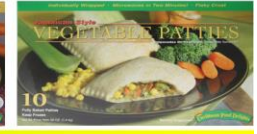
Horno convencional: 25-30 minutos

ATENCIÓN: empanadas pueden estar muy calientes. Permita que el producto reposar durante 5 minutos antes de servir.

IMPORTANTE: ¡No microondas! Para obtener los mejores resultados, no descongelar antes de hornear. Tiempos de cocción y las temperaturas pueden variar debido a las diferencias en el rendimiento del horno.



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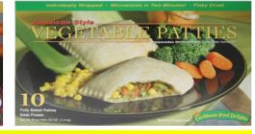
SAFE HANDLING INSTRUCTIONS:

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 frozen.
- Keep raw meat and poultry separate from other foods. Wash working surfaces including cutting boards, utensils and hands after touching raw meat or poultry.
- Bake thoroughly.
- Keep hot foods hot at minimum 140°F. Refrigerate leftovers immediately or discard after 6 hours.



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(BAKED)

MICROWAVE HEATING:

1. Remove frozen package from box.
2. Tear open package along dotted line for ventilation.
3. Microwave on High: (1 serving)
1100 Watt Oven: 2 minutes

When heating 2 servings, increase time by 1 minute.
For firmer crust, place patty in oven for 2-3 minutes at 400°F.

4. Remove package from microwave and tear open.

CAUTION: Package and product will be hot. Allow product to stand for 5 minutes before serving.

OVEN DIRECTIONS (RECOMMENDED): Preheat oven to 400°F. Remove patty from pouch and heat on baking sheet until internal temperature reaches 165°F.

CONVECTION OVEN: 15-20 minutes

CONVENTIONAL OVEN: 20-25 minutes

IMPORTANT: For best results, reheat in recommended oven. Do not thaw patty prior to reheating. Heating times and temperatures may vary due to differences in oven performance.