



ITEM
1502SG

Gourmet Stuffed Scallop

This generously sized 6 oz stuffie is packed with scallops, lobster and shrimp in richly seasoned breadcrumb mix.



Value-Added Seafood

UPC:

880632001053

Case:

36 x 6 oz | Net Weight: 13.5 lbs | Gross Weight: 14.5 lb
Case Dimensions: 16.75" x 10" x 7.5" | Case Cube: .72

Pallet:

10 per tier / 6 tiers high | 60 cases per pallet.
Pallet weight (gross): 870 lbs

INGREDIENTS:

CRACKER (unbleached enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], soybean oil, sugar, partially hydrogenated cottonseed oil, salt, leavening [baking soda and/or calcium phosphate], high fructose corn syrup, soy lecithin, natural flavor, malted barley flour), CELERY, LOBSTER (lobster meat, salt), SHRIMP, SCALLOPS, BUTTER FLAVORED OIL (partially hydrogenated soybean oil, soy lecithin, artificial and natural butter flavor, beta carotene color, hydrolyzed soy protein, autolyzed yeast extract), BREAD CRUMB (unbleached wheat flour, natural cane sugar, yeast, sea salt), BUTTER (cream, salt), ROMANO CHEESE (cow's milk, cheese culture, salt, enzymes), NATURAL BUTTER FLAVOR, SUGAR, SHERRY, GARLIC, SPICES, LEMON JUICE.

CONTAINS:

Egg, Milk, Shellfish (Lobster, Shrimp), Soy, Wheat. Contains wine which has naturally occurring sulfites.



Cooking Instructions:

Preheat oven to 350°F. Place on a baking sheet and cook for 20-25 minutes until item is full heated.



Handling:

Keep frozen.



Shelf Life:

One year from manufacture date.

Nutrition Facts	
Serving size	1 piece (170g)
Amount per serving	
Calories	440
% Daily Value *	
Total Fat 29g	38%
Saturated Fat 9g	46%
Trans Fat 0g	
Cholesterol 115mg	39%
Sodium 800mg	35%
Total Carbohydrate 32g	12%
Dietary Fiber 2g	8%
Total Sugars 8g	
Includes 3g Added Sugars	6%
Protein 16g	
Vitamin D 0mcg	0%
Calcium 180mg	15%
Iron 7.4mg	40%
Potassium 240mg	6%

* The % Daily Value (DV) 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.