

# Seafood Specialties

UPC:

880632010734

Case GTIN:

00880632010734

24 x 4 oz. | Net Weight: 6 lbs | Gross Weight: 10 lbs Case Dimensions: 16" x 9.25"x 4" | Case Cube: .31

10 per tier / 15 tiers high, 150 cases per pallet. Pallet weight (gross): 1500 lbs

## **INGREDIENTS:**

BREAD CRUMB (unbleached wheat flour, natural cane sugar, yeast, sea salt), CLAM, ONION, CLAM JUICE (clam juice, salt), WATER, CELERY, GREEN BELL PEPPER, RED BELL PEPPER, BUTTER (cream, salt), OLIVE OIL, PARMESAN CHEESE (pasteurized cow's milk, cheese culture, salt, enzymes), CANOLA OIL, LEMON JUICE, PARSLEY, SUGAR, GARLIC, SEA SALT, CLAM BASE (cooked clams in natural juices, salt, butter [cream, salt], natural flavoring, dehydrated potatoes, dextrose, maltodextrin, potato starch, onion powder, codfish powder), ONION POWDER, SMOKED HOT PAPRIKA, CRUSHED RED PEPPER, SPICES.

#### **CONTAINS:**

Fish (Cod), Wheat, and Milk.



#### **Cooking Instructions:**

Preheat oven to 350°F. Line a baking sheet with foil. Place frozen shells on sheet and bake for 20 minutes.



## Handling:

Keep frozen. Thaw under refrigeration



### **Shelf Life:**

12 months from manufacture date, frozen. Once thawed, product may be kept refrigerated for up to 5 days.

Serving size	4 oz (113g)
Amount per serving Calories	200
	% Daily Value *
Total Fat 9g	11%
Saturated Fat 3g	16%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 340mg	15%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	5%
Total Sugars 2g	
Includes 1g Added Sug	ars 2%
Protein 7g	
Vitamin D 0.1mcg	0%
Calcium 40mg	4%
Iron 2mg	10%
Potassium 200mg	4%