HP IMPOSSIBLE EMPANADA

PRODUCT SPECIFICATIONS
Product ID: 5001
40 Ct Case / Case Dimension 11W x 15L x 4H
100 Case Per Pallet / Tie 10 / High 10
GTIN: 00860011230359

Ingredients

Dough: Bleached Wheat Flour Enriched (Bleached Wheat flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Shortening [(Palm Oil, Palm Stearin, Citric Acid, TBHQ (Antioxidant)], Sugar, Salt, Sodium Benzoate (Preservative).

Filling: Impossible meat (Water, Soy Protein Concentrate, Sunflower Oil, Coconut Oil, 2% Or Less Of: Natural Flavors, Methylcellulose, Cultured Dextrose, Food Starch Modified, Yeast Extract, Dextrose, Soy Leghemoglobin, Salt, Vitamin E (Tocopherols), L-Tryptophan, Soy Protein Isolate), Mozzarella Cheese (Non Dairy, Filtered Water, Coconut Oil,Potato And Corn Starch, Canola Oil,Sea Salt, Calcium Phosphate, Potato Protein,Vegetable Glycerin, Cellulose, Lactic Acid, Sodium,Bicarbonate, Citric Acid, Beta Carotene), Vegetable Protein, Seasoning, Tomato Paste (Tomatoes, Salt), Sea Salt, Onion, Onion Powder, vegetable Oil, Red Bell Peppers, Garlic salt, Basil, peeled Garlic.

Allergens

Contains: Wheat, Soy.
This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

Air Fry: Use a temperature of 400˚F. Place thawed empanadas separately in the air fryer basket and cook for 10-12 minutes or until golden brown.
Deep Fryer or Skillet: Add enough oil to cover the empanadas and preheat to a temperature of 325˚F. Place thawed product separately, without overcrowding. Fry for 5-8 minutes, turning occasionally until golden brown.
Oven: Preheat the oven to a temperature of 450˚F. Place thawed product 1" apart on a non-stick baking sheet. Cook about 20 minutes or until golden brown.

CAUTION: Follow directions and allow product to cook to 165˚F internal temperature, cook time may need to be adjusted due to equipment variation. Let stand 1-2 minutes before consuming, products will be hot.

KEEP FROZEN