

KOLACHES

SAUSAGE & CHEESE



SMOKED SAUSAGE WITH CHEESE BAKED INTO A SOFT, SWEET ROLL

ITEM: 6300

SIZE: 2 oz.

POUCH: 6

PACK: 8

CASE WT: 7.5 LBS

PALLET TIE: 9 x 8

CASE DIMS: 16" x 14" x 9"

CASE CUBE: 1.17

SHELF LIFE: 180 days, frozen

HEATING INSTRUCTIONS

MICROWAVE

For best results, do not thaw.

- 1. Remove frozen kolache from wrapper.
- 2. for 1 Kolache, Microwave on high for 30 seconds. Add 30 seconds for each additional. Microwaves vary, adjust acordingly.

OVEN

- 1. Refrigerate overnight to thaw.
- 2. Preheat oven to 325 degrees f.
- 3. Remove thawed kolache from wrapper.
- 4. Place kolache on non-stick baking sheet.
- 5. Bake for 7 minutes or heated through.

Nutrition	Facts
6 servings per pouch Serving size	57 g (2 oz
Amount per serving Calories	160
	% Daily Value
Total Fat 8g	10%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 310mg	14%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	5%
Total Sugars 3g	
Includes 2g Added Sugar	s 5 %
Protein 6g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.8mg	4%
Potassium 60mg	29
* The % Daily Value (DV) tells yo nutrient in a serving of food con daily diet. 2,000 calories a day i general nutrition advice.	tributes to a
Calories per gram:	Bustile 4

SALES CONTACTS

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INGREDIENTS:

Dough (Bleached Enriched Wheat Flour [Niacin, Reduced Iron, Thiamine, Mononitrate, Riboflavin, Folic Acid], Malted Barley Flour, Water, Sugar, Whole Eggs, Bread Base [Milk Powder, Salt, Cellulose Gum, Mono & Diglycerides, Egg White, Cultured Wheat Flour, Malted Barley Flour, Egg Yolk, Acesulfame, Ascorbic Acid,, Enzymes], Soybean Oil, Yeast, Butter [Sweet Cream, Salt]) Smoked Sausage With Cheese (Pork, Beef, Water, Cheddar Cheese [Cheddar Cheese [Cultured Milk, Salt, Enzymes], Water, Cream, Sodium Phosphates, Salt, Vegetable Color (Annatto and Paprika Extract Blend}, Enzymes], Chicken, Salt, Spices, Corn Syrup Solids, Dextrose, Sodium Phosphate, Granulated Garlic, Sodium Erythorbate, Sodium Nitrite).

CONTAINS: WHEAT, EGG, MILK, SOY

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