

BAKE  
CORP



# BREAKFAST SKILLET

## HAM HASH



A HEARTY MEDLEY OF POTATOES, SAVORY HAM AND ONIONS

### ITEM:

SIZE: 15 oz.

PACK: 10

CASE WT: 9.3 LBS

PALLET TIE: 9 x 11

CASE DIMS: 14.32" x 11.32" x 6.97"

CASE CUBE: 0.65

SHELF LIFE: 180 days, frozen

### Nutrition Facts

servings per container  
Serving size 1 cup (106g)

Amount per serving  
**Calories 160**

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 550mg	24%
Total Carbohydrate 19g	7%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 100mg	8%
Iron 1mg	6%
Potassium 390mg	8%

\*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.

### INGREDIENTS:

potato (potato, dextrose, citric acid (to maintain color), sausage crumble (pork, water, salt, spices, sugar, caramel color, natural flavoring), uncured ham no nitrates or nitrites added except for those naturally occurring in sea salt and celery powder (pork, water, contains less than 1.5% of: sea salt, vinegar, sodium phosphate, brown sugar, celery powder, sodium ascorbate), caramelized onion (onion, canola oil), cooked pork belly crumble (pork, salt, water, sugar, natural smoke flavor (maltodextrin, smoke flavor), seasoning (cultured celery powder, sea salt) natural flavoring), butter flavoring (maltodextrin, modified butter oil, salt, dehydrated butter, guar gum, sodium bicarbonate, annatto and turmeric (for color)), seasoning (mustard flour, salt, ground paprika, spices, sugar, garlic, onions, less than 2% natural flavors, natural extractives of celery seed, corn starch, dextrose, and silicon dioxide (anti-caking agent), cultured dextrose (maltodextrin (carrier))).

CONTAINS: MILK

### SALES CONTACTS

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### HEATING INSTRUCTIONS

1. Add 2 TBSP cooking oil to the skillet and heat on medium.
2. Layer hash evenly in the skillet and fry for 6-8 minutes.
3. Using a spatula flip hash and continue to fry for an additional 6-8 minutes or until an internal temperature of 165 F is reached.
4. Remove from heat and enjoy with your favorite hash additions.

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