

A HEARTY MEDLEY OF POTATOS, SAUSAGE, PORK BELLY, HAM AND ONIONS

ITEM: 7300

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

## **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.
- 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.

About 4 servings per cor Serving size 1 c	up (106g)
Amount per serving  Calories	140
%	Daily Value*
Total Fat 5g	7%
Saturated Fat 1.5g	9%
Trans Fat 0g	
Cholesterol 15mg	6%
Sodium 500mg	22%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	5%
Total Sugars 2g	
Includes 1g Added Sugars	1%
Protein 6g	×
Vitamin D 0mcg	0%
Calcium 80mg	6%
Iron 1mg	4%
Potassium 310mg	6%

## **SALES CONTACTS**

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## **INGREDIENTS:**

potato (potato, dextrose, citric acid (to maintain color), sausage crumble (pork, water, salt, spices, sugar, caramel color, natural flavoring), uncured ham no nitrites or nitrates 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

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