

BAKE  
CORP



# KOLACHES

## SMOKED SAUSAGE



SMOKED SAUSAGE WITH CHEESE BAKED INTO A SOFT, SWEET ROLL

ITEM:	6200
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

### Nutrition Facts

6 servings per pouch	
<b>Serving size</b>	<b>56 g (2 oz)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>160</b>
	<b>% Daily Value *</b>
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 2.5g	<b>13%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 300mg	<b>13%</b>
<b>Total Carbohydrate</b> 16g	<b>6%</b>
Dietary Fiber 1g	<b>5%</b>
Total Sugars 3g	
Includes 2g Added Sugars	<b>5%</b>
<b>Protein</b> 7g	
Vitamin D 0mcg	<b>0%</b>
Calcium 10mg	<b>0%</b>
Iron 0.8mg	<b>4%</b>
Potassium 60mg	<b>2%</b>
* The % Daily Value (DV) 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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

### 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, Chicken, Salt, Spices, Corn Syrup Solids, Dextrose, Sodium Phosphate, Granulated Garlic, Sodium Erythorbate, Sodium Nitrite).

**CONTAINS: WHEAT, EGG, MILK, SOY**

### 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 accordingly.

#### 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.

### SALES CONTACTS

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