



Spicy Collard Greens

Our collard greens have a little kick for a delicious take on a Southern classic.

Item Number: 05413

UPC: 705044054131

Item Type: Frozen

Pack Size: 2 Pouches/Case

Pouch Target Weight: 5.00 lb ± 0.25 oz

Case Target Weight: 10.00 lb

Case Dimensions: 12 in x 11.06 in x 3 in

Pallet Config.: 12 x 11 = 132 cases

Ingredients: Collard Greens, Diced Tomato In Tomato Juice (tomatoes, tomato juice, salt, calcium chloride, citric acid), Carrots, Onions, Vegetable Base (vegetable (carrots, celery, onion), cane sugar, canola oil, salt, dried potato, yeast extract, natural flavor), Jalapeno Peppers, Sugar, Salt, Chili Powder (chili pepper, spices, salt, garlic, silicon dioxide (added to make free flowing)), Vegetable Oil (canola oil, extra virgin olive oil), Garlic in Water (garlic, water), Nutmeg, Ground Red Pepper, Oregano Leaves, Cumin.

Total Shelf Life: 548 days from the production date on the pouch – keep frozen at 0 °F or below
6 days from thawed – sealed pouch/keep 40 °F or below
3 days (within the 6 days thawed above) – open pouch/keep 40 °F or below

HEATING INSTRUCTIONS

From Frozen

Convection Oven: 45-50 minutes at 350°F

Microwave Oven: 10-13 minutes (1100 watts)

Water Bath: 45 minutes at 160°F

From Thawed

Convection Oven: 18 minutes at 350°F

Microwave Oven: 5-8 minutes (1100 watts)

Water Bath: 33 minutes at 160°F

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFOST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.

Nutrition Facts	
About 7 servings per container	
Serving size	1/2 cup (128g)
Amount per serving	
Calories	150
	% Daily Value*
Total Fat 4g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 370mg	16%
Total Carbohydrate 22g	8%
Dietary Fiber 8g	29%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 54mg	4%
Iron 3mg	15%
Potassium 236mg	6%

*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.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Microbiological Parameter:	
· Coliforms	< 100 cfu/gram
· Staphylococcus aureus	< 10 cfu/gram
· Aerobic plate count	< 1,000 cfu/gram
· Anaerobic plate count	< 1,000 cfu/gram
· Listeria monocytogenes	Absence in 25 grams
· Salmonella	Absence in 25 grams

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MANUFACTURED IN A PLANT THAT PROCESSES FISH, TREE NUT, CRUSTACEAN, SESAME, GLUTEN, SOYBEAN, WHEAT, MOLLUSCAN SHELLFISH, SO2, SULFITE, MUSTARD, CELERY, EGG AND MILK