

# ITEM FACT SHEET

# CHICKEN POT PIE FILLING

Our unique pot pie filling starts with a hearty, well-seasoned cream base. Chunks of tender, all white meat chicken, spring peas, sliced carrots and sliced celery are added to the filling for the perfect comfort food blend.



## Nutrition Facts

32

Servings per container

Serving Size

8 OZ

Amount Per Serving

Calories

180

% Daily Value\*

Total Fat8 g10%

Saturated Fat2.5 g13%

Trans Fat0 g

Cholesterol40 mg13%

Sodium870 mg38%

Total Carbohydrate40 g13%

Dietary Fiber1 g4%

Total Sugars2 g

Includes0gAdded Sugars0%

Protein10 g

Vitamin D0 mg0.0000

Calcium51 mg4%

Iron0 mg0%

Potassium46 mg1%

\*The % Daily Values (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.



## PRODUCT SPECIFICATIONS;

CODE	GTIN	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
105242	00015094052422	56221	2/8 LB. BAGS	16.7 LBS	16 LBS

## SHIPPING INFORMATION;

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
14 ½ IN	8 ¼ IN	5 IN	0.3566	13/8	540 Days	-10 FAH / 0 FAH

## INGREDIENT INFO

WATER, CHICKEN, CARROTS, CELERY, PEAS, FOOD STARCH - MODIFIED, CHICKEN FAT, CHICKEN BASE (ROASTED CHICKEN, SALT, SUGAR, HYDROLYZED CORN PROTEIN, CONTAINS 2% OR LESS OF CHICKEN FAT, ONION POWDER, DISODIUM INOSINATE, DISODIUM GUANYLATE, EXTRACTIVE OF TURMERIC (COLOR), SPICE EXTRACTIVE), NONFAT DRY MILK, RICE FLOUR, PEPPER BLACK (SUGAR, SPICE EXTRACTIVE), ONION, PARSLEY.

CONTAINS: MILK, WHEAT

HANDLING SUGGESTIONS	PREP & COOKING SUGGESTIONS	BENEFITS
All products should be kept frozen. Products may be thawed in the refrigerator to speed preparation time. Never thaw products at room temperature. Reheating cooked product or adding reheated product to fresh product is not recommended.	Place unopened bag of product in a large pot of boiling water. Lower heat and simmer until product reaches internal temperature of 165°F, approximately 40 - 50 minutes from frozen or 20 - 25 minutes from thawed state. Internal temperature can be checked by removing bag from water and folding it, unopened, around a stemmed thermometer. Transfer to a serving container and hold at 150°F –160°F until served.	Ready to cook (RTC), simply heat and serve. Consistent every time.