



## Product Specification

Name: Brie & Raspberry Phyllo

RollsBrand: Occasions

Item #: 2228

SCC: 106 85201 02228 9

UPC: 6 85201 02228 2



Date: August 10, 2020

Product Description: Raspberries and rich creamy brie are the stars in a sweet-savory filling that's wrapped in delicately flaky fillo dough.

### Product Characteristics

Colour: Golden Brown

Odour: Berry

Shape: Tube

Texture: Crisp outside, soft filling

Taste: Savoury Raspberry

Size/Count: 12 x 21g

### Product Packaging:

Count/Case: 144 (12 x 12pc)

Pack Size: 12 x 252g

Case Weight Net: 2.98kg

Case Weight Gross: 3.7kg

Case Dimensions: L33.66 x W22.86 x H18.59 cm

Ti/Hi: 15 x 10

Case Cube: 0.01444

Storage Condition: Freezer

Storage Temperature: -18°C/ 0°F

Date Code Format:

Shelf Life: Frozen, 540 days

## Nutrition Facts Valeur nutritive

Per 4 pieces (83 g)  
pour 4 morceaux (83 g)

**Calories 300** % Daily Value\*  
% valeur quotidienne\*

**Fat / Lipides 15 g 20 %**

Saturated / saturés 7 g 36 %  
+ Trans / trans 0.2 g

**Carbohydrate / Glucides 29 g**

Fibre / Fibres 2 g 7 %

Sugars / Sucres 8 g 8 %

**Protein / Protéines 9 g**

**Cholesterol / Cholestérol 30 mg**

**Sodium 300 mg 13 %**

Potassium 100 mg 2 %

Calcium 75 mg 6 %

Iron / Fer 1.5 mg 8 %

\*5% or less is a little, 15% or more is a lot

\*5% ou moins c'est peu, 15% ou plus c'est beaucoup



Allergens: **TREE NUT (almond), BARLEY, MILK, WHEAT**

**May contain: Eggs**

Ingredients: \*Phyllo Dough (enriched flour, water, organic tapioca starch, malted barley flour, caramelized sugar syrup, expeller pressed canola oil and/or sunflower oil, salt, canola lecithin, tricalcium phosphate), Brie cheese (milk, cream, bacterial culture, salt, microbial enzyme), Red raspberry preserves (raspberry puree, sugar, almonds, cornstarch, lemon juice), Clarified sweet butter, Expeller pressed canola oil and/or sunflower oil, Flour.

Preparation: KEEP FROZEN UNTIL READY TO BAKE. DO NOT THAW. For best results, cook from frozen and bake on center rack of oven. Preheat oven for 10 minutes. For food safety purposes, cook to an internal temperature of 165°F / 74°C as measured by a food thermometer.

Conventional or convection oven: Pre-heat oven to 400°F / 205°C. Remove plastic wrap. Remove frozen product from plastic tray and place on parchment lined baking sheets about 1/2" (1,25 cm) apart. Bake for 10-12 minutes [7-9 minutes in a convection oven] or until golden brown. Let stand a few minutes before serving.