



ZUCCHINI FLOWERS WITH MOZZARELLA

Our delicate squash blossoms are hand selected and carefully stuffed with fresh mozzarella. They are lightly battered and frozen to lock in their subtle taste & texture.

Bake or fry to perfection for an authentic snack, appetizer or hors d'oeuvre!





ZUCCHINI FLOWERS WITH MOZZARELLA - IQF

Nutrition Facts	
40 servings per container	
Serving size	2 Pieces (100g)
Amount per serving	
Calories	240
% Daily Value*	
Total Fat 15g	19%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 380mg	17%
Total Carbohydrate 18g	7%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 220mg	15%
Iron 0mg	0%
Potassium 120mg	2%
<small>*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.</small>	



INGREDIENTS

Mozzarella (Milk, Rennet, Salt, Citric Acid), Zucchini Flowers, Water, Wheat Flour, Yeast.
CONTAINS: Wheat, Milk.

INSTRUCTIONS FOR USE

Product must be cooked thoroughly to an internal temperature of 165°F for at least 15 seconds.

OVEN BAKE: Preheat oven to 400°F. Place frozen product on a baking sheet and bake for 16-18 minutes. Halfway through cooking, flip over zucchini flowers.

DEEP FRY: Place frozen product in hot fryer at 350°F for 8-9 minutes until golden brown.

CONVECTION OVEN: Preheat oven to 400°F. Place frozen product on a baking sheet and cook for 10 minutes. Remove, flip and cook for an additional 4 minutes. Let stand 3 minutes before serving.

SPECS

Product Name	Zucchini Flowers with Mozzarella - IQF
Item Number	02017
UPC Number	818646020173
Case Pack	Approximately 80
Case Net Wt	8.8 lbs.
TI x HI	9 x 12
Shelf Life	2 Years