

PRODUCT SPECIFICATIONS

Jalapeño Hushpuppies

Brand	TWIN OAKS FARMS
Product Code	06806
Piece Count	25 +/-2 per pound



PREPARATION

Internal temperature should reach 165°F.

Deep Fry: For best results, thaw for 30 minutes at room temperature.

Deep Fry at 325° F for 3 minutes.

Bake: For best results, do not thaw. Preheat oven to 400° F. Arrange frozen hushpuppies on baking sheet and place on center rack of oven. Bake 14 minutes.

INGREDIENTS

Enriched Yellow Corn Meal (yellow corn meal, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Onions, Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Soybean Oil, Jalapeno Peppers (vinegar, salt and acetic acid), Sugar, may contain two percent or less of: buttermilk, salt, leavening (sodium bicarbonate, sodium aluminum phosphate), spice, dried parsley and guar gum.

Contains: Wheat, Milk, Eggs, and Soy
Contains a bioengineered food ingredient



*Homemade Taste
Made Simple*

PACKAGING

UPC	Case 0-94922-06806-4 Retail 0-94922-06592-6
Pack	12/1 lb. Bags
Net Wt.	12 lbs. (5.44 kg)
Gross Wt.	13.38lbs. (6.07 kg)
Case Cube	0.771 cubic ft.
Case Dimensions	Length 19.875" Width 8.375" Height 8.000"
Pallet	6 x 10

NUTRITION FACTS

Approx. 9 servings per container	
Serving Size	3 Hushpuppies (52g)
Amount per Serving	
Calories	130
% Daily Value *	
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 470mg	20%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 1g Added Sugars	2%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 1mg	6%
Potassium 76mg	2%
*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.	

STORAGE

STORE FROZEN (0°F) Cook Thoroughly
Shelf Life: 365 days

COMPLIANCE

Product shall be processed and packaged under conditions that meet or exceed all requirements of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, 21 CFR Part 123 HACCP requirements, and all other Federal, State, and Local regulations as applicable. The finished product, at the time of delivery, shall be in compliance with the same requirements and shall conform to these specifications.