

PRODUCT SPECIFICATIONS

Original Hushpuppies

Brand	TWIN OAKS FARMS
Product Code	06590
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 13 minutes.



INGREDIENTS

Onions, Enriched Yellow Corn Meal (yellow corn meal, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Enriched Bleached Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Soybean Oil, 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.

*Homemade
Taste
Made Simple*

PACKAGING

UPC	0-94922-06590-2
Pack	2/5 lb. Bags
Net Wt.	10 lbs. (4.54 kg)
Gross Wt.	11.0 lbs. (4.99 kg)
Case Cube	0.529 cubic ft.
Case Dimensions	Length 12.563" Width 8.433" Height 8.625"
Pallet	20 x 5

NUTRITION FACTS

Approx. 87 servings per container	
Serving Size	3 Hushpuppies (52g)
Amount per Serving	
Calories	140
% Daily Value *	
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	17%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 23mg	2%
Iron 1mg	6%
Potassium 72mg	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.