

03/21

PRODUCT SPECIFICATIONS

Sweet Corn Hushpuppies

Brand	TWIN OAKS FARMS
Product Code	46252
Piece Count	25 +/-2 per pound

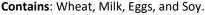
PREPARATION

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

Sweet Corn, Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Enriched Degermed White Corn Meal (prepared from cornstarch, niacin, reduced iron, tricalcium phosphate, thiamine mononitrate, riboflavin, folic acid), Sugar, Soybean Oil, Onions, White Corn Flour. Contains 2% or less: salt, leavening (sodium bicarbonate, sodium aluminum phosphate), food starch-modified, nonfat dry milk, sweet whey, relecithinated soy flour and guar gum.





Homemade Taste Made Simple

PACKAGING Case 0-94922-46252-7 **UPC** Retail 0-94922-04917-9 **Pack** 12/1 lb. Bags Net Wt. 12 lbs. (5.44 kg) Gross Wt. 13.38 lbs. (6.07 kg) Case Cube 0.771 cubic ft. Length 19.875" Case **Dimensions** 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	140
	% Daily Value *
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Trans Fat Og	
Cholesterol Omg	0%
Sodium 380mg	17%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 7g	
Includes 5g Added Sugars	10%
Protein 2g	
Vitamin D Omcg	
Calcium 12mg	
Iron 1mg	6%
Potassium 53mg	2%
*The % Daily Value (DV) tells you how muc	h a nutrient in a serving of
food contributes to a daily diet. 2,000 calo	ries a day is used for general

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.