



Gluten Free Beef Corn Dog

Product Specifications

| DI Code | DOT Code | UPC | Pack Size | Case Dimension | Net. Weight | Gross Weight | Cube | Cases per Pallet |
|---------|----------|----------------|-----------|----------------|-------------|--------------|------|------------------|
| 300157 | 639948 | 03007413001570 | 24 ct. | 8 x 6 x 6 | 3.75 | 4.05 | 0.20 | 200 |

| Piece Length | Piece Width | Piece Height | Diameter | Pallet TI x HI | Shelf Life | Storage Temp |
|--------------|-------------|--------------|----------|----------------|------------|--------------|
| 3.75 | Na | Na | 3.5 | 20 x 10 | 365 days | Frozen |

Ingredient Statement:

Uncured Hot Dog: Beef, Water. Contains Less Than 2% Of The Following: Sea Salt, Paprika, Dehydrated Onion, Spices, Nutmeg Oil, Celery Powder. Gluten Free Batter: Yellow Corn Flour, Sugar, Yellow Corn Meal, Tapioca Starch, Rice Flour, Egg Whites, Soy Flour, Sunflower Oil, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Egg Yolks, Salt, Xanthan Gum, Vanilla Flavor (Dextrose, Natural Flavors (Including Vanilla Extract), Corn Starch).

Contains: Egg, Soy

| Nutrition Facts | Amount/serving | %DV* | Amount/serving | %DV* |
|---|----------------------|--------------|------------------------|-----------|
| | Total Fat 8g | 12% | Total Carb. 21g | 7% |
| Serv. Size 1 corn dog (71g) | Sat. Fat 2.5g | 13% | Fiber 1g | 4% |
| Serv. Per Cont. 24 | <i>Trans</i> Fat 0g | | Sugars 6g | |
| Calories 180 | Cholest. 30mg | 10% | Protein 0g | |
| Fat Cal. 70 | Sodium 410mg | 17% | | |
| *Percent Daily Values (DV) are based on a 2,000 calorie diet. | Vitamin A 0% | Vitamin C 0% | Calcium 0% | Iron 4% |



M/MA: 2.0 oz.

Preparation:

Conventional oven: thaw corn dogs and bake for 15 minutes at 350 degrees F. If frozen, bake for 25 minutes. Convection oven: thaw corn dogs and bake for 11 minutes at 350 degrees F. If frozen, bake for 18 minutes. Microwave: thaw corn dogs and heat for 60 seconds on high. If frozen, heat for 90 seconds. Caution: stick may be hot from all heating methods.