



PRODUCT SPECIFICATION

Brand: NO FORKS REQUIRED

Product Name: NF SCALLOPS & BACON -Ckd Bacon

Printed: 01/26/23

Product Code: FT301	Case Pack: 4/25	Kosher Status: NON-KOSHER	SCC: 10813801002244
Category: Appetizers	Case Size: Dimensions: 14.75 x 11.75 x 3 Gross Wt: 5.25 lbs. Net Wt: 3.25 lbs. Cube: .3 TI: 10 HI: 20		Shelf Life below 0°F: 730 days Shelf Life below 40°F: 2 days Storage: Keep Frozen (Below 0°F) Country of Origin: USA

Ingredient Statement

Ingredients: Scallops, fully cooked bacon (cured with water, salt, sugar, smoke flavoring, sodium phosphates, sodium erythorbate, sodium nitrite), breadcrumbs (bleached wheat flour, dextrose, yeast, salt). CONTAINS: Scallops, wheat.

Nutrition Facts

About 17 servings per container

Serving Size 6 pieces (88g)

Amount Per Serving

Calories 170

% Daily Value

Total Fat 8g 10%

Saturated Fat 2g 10%

Trans Fat 0g

Cholesterol 50mg 17%

Sodium 530mg 23%

Total Carbohydrate 7g 3%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 18g

Vit. D .05mcg 0% Calcium 30mg 2%

Iron .7mg 4% Potas. 450mg 10%

Shipping Requirements: No metal staples. Palletized on standard pallets 48x40. Manufacturer & address on label. Lot number & manufacture date on outer container.

Nutritional Value For 100 Grams (Prepared)

Calories	197.572	Vitamin A	16.208 RE
Protein	20.766 g	Thiamin B1	.207 mg
Carbohydrates	7.937 g	Riboflavin B2	.13 mg
Dietary Fiber	0 g	Niacin B3	3.738 mg
Fat Total	8.792 g	Vitamin B6	.177 mg
Saturated Fat	2.24 g	Vitamin B12	1.086 mcg
Trans Fat	.002 g	Biotin	mcg
Cholesterol	57.422 mg	Vitamin C	1.695 mg
Water	59.509 g	Vitamin D	IU
		Vitamin E	IU
		Folate	28.312 mcg
		Pantothenic Acid	.337 mg
		Vitamin K	.053 mcg
		Calcium	32.786 mg
		Copper	.074 mg
		Iron	.752 mg
		Magnesium	50.576 mg
		Phosphorous	255.218 mg
		Potassium	508.331 mg
		Sodium	603.265 mg
		Zinc	1.236 mg
		Total Sugar	g
		Added Sugar	g
		Vitamin D	mcg

Preparation Instructions

Cooking Directions: Preheat oven to 375°F. Remove frozen hors d'oeuvres from packaging and place in a single layer onto a flat baking tray. Bake for approximately 10 to 12 minutes, turning over once, until bacon is crisp and a minimum internal temperature of 160°F is reached. Serve heated.