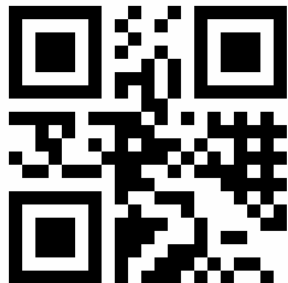




Empanadas Sweet Potato



Nutrition Facts

1 serving per container	
Serving size	3 oz (85g)
Amount per serving	
Calories	200
	% Daily Value *
Total Fat 3.5g	5%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 80mg	3%
Total Carbohydrate 40g	15%
Dietary Fiber 3g	11%
Total Sugars 12g	
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1.7mg	10%
Potassium 150mg	4%
* 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.	
Calories per gram:	
Fat 9	Carbohydrate 4
	Protein 4

INGREDIENTS: Whole Wheat Flour, Sweet Potato, Canned, Mashed, Water, Flour, White, All-purpose, Enriched, Bleached (flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Granulated Sugar, Raisins, Seedless, Soy All Purpose Shortening (Soybean Oil and Hydrogenated Soybean Oil), Food Starch-Modified, Yeast, Leavening Agents, Baking Powder, Double-Acting, Sodium Aluminum Sulfate, Potassium Sorbate As A Preservative, Cinnamon, Salt, Spices, Cinnamon, Ground, Spices, Anise Seed, Preservative: Wheat Flour(Wheat Flour, Niacin,Reduced Iron,Thiamin Mononitrate,Riboflavin,Folic Acid),Enzymes (Contains Wheat) and 2% or Less of Each of the Following: Salt.
CONTAINS: wheat

UPC CODE	Product Number	Unit Weight / Pack	Smart Snack	Grain Bread
763028-12005-0	14	3.00 oz. / 60 pk.	<input checked="" type="checkbox"/>	2

Net Case Weight	Case Dimensions (L*W*H)	Case Cube	Pallet Configuration	Cases / Pallet
11.25 lbs.	18*12*9	1.13	8 TIE BY 6 HIGH	56

INSTRUCTIONS/PREPARATION: Thaw to room temperature or pull day before & store in cooler. Serve Warm. Oven heat 200 F or steam table heat. Note: Product can be warmed in package.

ALLERGENS: Contains **Wheat** ingredient. This finished product is produced in a nut-free facility.



Order Code

A2005-IW



I certify that each serving of Lux product contains the bread serving and the fruit/vegetable based on the grams/cup required to meet USDA guidelines. Ignacio Alvarez

10/1/2018