CRAWFISH ÉTOUFFÉE

Crawfish tails smothered in onions, peppers and a creamy butter sauce

BENEFITS

- Produced in FDA/USDA Facility
- Reduces Need for Skilled Labor
- Reduces Time and Labor Cost
- Consistency
- Quality of Product
- High Profitability
- Reduces Storage Needed
- Boil-in-Bag Technology

- Extended Shelf Life
- · Resealable Bag
- Predictable Food Cost
- 100% Yield
- MSG-FREE
- Authentic Cajun
- Reduces Order Guide



Heating Methods

To heat product, place frozen or cold bag/bags in boiling water or steamer for 12 to 14 minutes or until internal temperature reaches 170°F. When ready to serve, shake bag vigorously, open and pour directly into chafing dish or serving container.

Pack Sizes Available

- 12lb per case (2-6lb bags)
- (48) 4oz servings per case

Suggested Resale Options

- Individual Servings (4oz)
 - Served over steamed rice, surf and turf or baked potato
 - Served over grilled or fried seafood and fish
- 6lb pan

Nutrition Facts

Servings Per Container Serving Size 4 ounces (113.4g) 24 per bag, 48 per case Amount Per Serving

Calories 160

Calories from Fat 120

% Daily Value* Total Fat 14g 21% Saturated Fat 4g 19% Trans Fat 2g Cholesterol 35mg 12% Sodium 490mg 20% Total Carbohydrate 5q Dietary Fiber <1g 3% Sugars <1g Protein 4q

Vitamin A 10% • Vitamin C 10% • Calcium 2% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g
Calorios por grami			

Fat 9 • Carbohydrate 4 • Protein 4