



Item #: 30423

Tavern Traditions® 5/8" Beer Battered Onion Rings

Brand: Tavern Traditions®

Cut Size: 5/8" Onion Rings

Package Size: 4/2-1/2# P

Sweet Spanish onions sliced to 5/8" and coated with our premium beer batter, then par-fried for lots of crispness and flavor, with a "bubbly" homemade appearance.

Ingredients

Ingredients: Onions, Wheat Flour, Beer (Water, Malted Barley, Yeast, Salt, Hops), Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Corn Flour, Modified Corn Starch, Sugar, Dextrose, Salt, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Whey (Milk), Guar Gum, Oleoresin Paprika, Natural Flavor, Sorbitol. CONTAINS: WHEAT, MILK

Grade: A

Kosher: No

NUTRITION

Serving size: 3 pieces (77g)
Servings per container: About 14
Calories [per serving]: 160

* 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.

| Amount per Serving | | % Daily Value* |
|--------------------|---------|----------------|
| Total Fat | 7.0g | 9% |
| Saturated Fat | 2.0g | 10% |
| Trans Fat | 0g | |
| Cholesterol | 0.0mg | 0% |
| Sodium | 310.0mg | 13% |
| Total Carbohydrate | 23.0g | |
| Dietary Fiber | 1.0g | 4% |
| Total Sugars | 4g | |
| Added Sugars | 2.0g | 4% |
| Protein | 2.0g | |
| Vitamin D | 0.0mcg | 0% |
| Calcium | 15.0mg | 0% |
| Iron | 0.46mg | 2% |
| Potassium | 90.0mg | 0% |

COOKING METHODS

| Method | Time | Temperature | Additional Instructions |
|-----------------|-------------------------|-------------|---|
| Convection Oven | 8-10 turn after 4-5 min | 400°F | Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time. |

COOKING METHODS

| | | | |
|-------------------|--------------------------|-------------|---|
| Conventional Oven | 14-16 turn after 7-8 min | 400°F | Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time. |
| Deep Fry | 2 - 2 1/2 min | 345 - 350°F | Deep fry from frozen state. |
| Impingement Oven | 8 - 10 min | 460-465°F | Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time. |

SHIPPING AND STORAGE

| Shipping Information | | Product Information | |
|----------------------|-------|---------------------|----------|
| Net Weight | 10 lb | Country of Origin | |
| Gross Weight | 12 lb | Shelf Life | 540 days |
| Count Per Pound | 15-25 | | |
| Case Cube | 0.95 | | |
| Ti/Hi | 12,8 | | |

Handling Instructions

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.