



FOODSERVICE

MADE TO SERVE™



# POT PIE FILLING - CHICKEN

Case Code  
**19285**

Back & Size  
**3 x 1.81 kg**

Meatless Pot Pie Fillings (chicken and beef) offer a unique solution in maximizing the value of leftover protein (rotisserie poultry, beef, lamb, ground meat, seafood, pork and etc.) and convert surplus production into revenue stream.

## Nutrition Facts

Serving Size	250 mL
Amount Per Serving	
Calories	Calories from Fat 150
	% Daily Value
<b>Total Fat</b> 5g	<b>8%</b>
<b>Saturated Fat</b> 1g	<b>5%</b>
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 1110mg	<b>46%</b>
<b>Total Carbohydrate</b> 21g	<b>7%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 3g	<b>6%</b>
<b>Protein</b> 5g	<b>10%</b>
Vitamin A 20%	Vitamin C 0%
Calcium 4%	Iron 2%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%

\* Percent Daily Values are based on a 2,000 calorie diet.

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

## INGREDIENTS

Chicken Broth (water, chicken stock), Rehydrated Potatoes (sodium phosphate), Carrots, Peas, Modified Corn Starch, Celery, Onions, Canola or Soybean Oil, Wheat Flour, Salt, Beef Gelatin, Chicken Fat, Skim Milk Powder, Chicken Flavour (yeast extract), Spices, Beta Carotene, Lactic Acid.

## FEATURES AND BENEFITS

Meatless Pot Pie fillings are affordable and can be used in a number of versatile applications in tasty and nutritious meals. They are easy-to-use and consistent quality and make a distinctive and naturally customized flavourful dish (depending on the protein profile).

## SERVING IDEAS

Serve with fresh salad or steamed vegetables.

## PREPARATION

The major applications are pot pies, meat pies and stews. For a pot pie: 1. Combine 2 parts of pot pie filling and 1 part of protein. 2. Over medium low heat gently warm the mixture stirring often. 3. Once mixture has reached 165 f / 74 C°, transfer into pot pie dish and top with baked puff pastry top. Protein varieties are not limited to pot pie fillings flavor profiles.

## HANDLING

Keep frozen. Ready to cook. Do not re-freeze. Do not use if film torn or missing.

## STORAGE

Shelf Life: 21 months

Storage Temperature: C

## MORE

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## PACKAGING DETAILS

<b>Pack &amp; Size:</b> 3 x 1.81 kg	<b>Case Weight:</b> 5.9 KG KG	<b>UPC:</b> 63211192858
<b>Cube:</b> 0.0111 M	<b>Case Size:</b> 45.09CM x 27.64CM x 7.80CM (L x W x H)	<b>SCC-14:</b> 10063211192855