



Nutrition	Facts
24 servings per contair Serving size 1 n	ner n uffin (57g)
Amount per serving Calories	110
q	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 125mg	5%
Total Carbohydrate 21g	8%
Dietary Fiber 3g	11%
Total Sugars 10g	
Includes 7g Added Suga	ars 14%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 49mg	4%
Iron 1mg	6%
Potassium 98mg	2%

INGREDIENTS: ZUCCHINI, EGG WHITES, SUGAR, WHOLE EGGS, BLUEBERRIES, SORGHUM FLOUR, BROWN RICE FLOUR, ROLLED OATS*, DRIED BLUEBERRIES (BLUEBERRIES, SUGAR, SUNFLOWER OIL), CORN STARCH, CARROTS, SOLUBLE CORN FIBER, CANOLA OIL, LEAVENING (BAKING POWDER), FLAXSEED MEAL, BLUEBERRY FLAKES (BLUEBERRIES, CANE SUGAR, NATURAL BLUEBERRY FLAVOR), SALT.

CONTAINS: EGG

GLUTEN FREE, SOY FREE, PEANUT & TREE NUT FREE

PRODUCT INFORMATION SHEET

Blueberry Oat Muffins 2oz Bulk

Veggies made great! You'll never believe the first ingredient in our Blueberry Oat Muffins is zucchini! Meet the growing demand for healthier and more delicious plantforward menu solutions across all dayparts with Veggies Made Great, where vegetables are always #1. Breakfast, mini-meal, snack, or side. Versatile Veggies Made Great offers delicious & nutritious plant-forward simplicity that appeals to consumers and your bottom line. Allergen-friendly. Gluten Free, Soy Free, Peanut & Tree Nut Free.

Item #:	14467424
UPC:	N/A
GTIN:	0-07-04863-95313-7
Case Pack:	4 – 6 count bags
Portion Size:	1 muffin
Portions Per Case:	24
Net Weight:	3 lbs
Gross Weight:	3.32 lbs
Case Dimensions:	8.68" x 6.5" x 6.625"
Case Cube:	0.22
Pallet Pattern (T x H):	32x10=320
Storage Temp:	Frozen (-10° – 0°F)
Frozen Shelf Life:	18 Months
Refrigerated Shelf Life:	N/A
Certifications:	Kosher
Dietary Claims:	Gluten Free

Handling Instructions: Keep frozen. Best when heated from frozen.

Heating Instructions: May be held hot in a chafing dish for up to 3 hours.

MICROWAVE: Remove from package and place on microwave safe plate. Heat on high. One Muffin – 35 to 40 seconds. Two Muffins – 1 minute. Six Muffins – $2\frac{3}{4}$ minutes.