



East Coast Gourmet

ALL-NATURAL

Tomato Basil Salmon Burger

Delicious wild salmon and roasted Italian tomatoes are complimented by the flavors of sweet basil and whole milk mozzarella cheese.



Item #	UPC	Case	Pallet
0032	88063200981 3	24 x 4 oz Net Weight: 6 lbs Gross Weight: 6.91 lbs Case Dimensions: 16" x 9.25" x 4" Case Cube: .34	10 per tier / 15 tiers high 150 cases per pallet Pallet weight (gross): 1036.5 lbs

INGREDIENTS: PACIFIC SALMON, FIRE ROASTED TOMATOES (TOMATOES, CANOLA OIL, EXTRA VIRGIN OLIVE OIL, GARLIC, VINEGAR, SALT, HERBS), MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), PANKO BREAD CRUMBS (UNBLEACHED WHEAT FLOUR, EVAPORATED CANE JUICE, YEAST, SEA SALT), PARMESAN CHEESE (PART SKIM MILK, CHEESE CULTURES, SALT, ENZYMES), BASIL, NATURAL BUTTER FLAVOR (WHEY, BUTTER OIL, SALT, SUGAR, GUAR GUM), SALT, SPICES, CARRAGEENAN GUM.

CONTAINS: FISH, MILK, WHEAT.

COOKING INSTRUCTIONS: **Pan:** coat pan with olive oil or non-stick cooking spray. Cook burgers over low-medium heat for 3 to 5 minutes on each side, or until they reach an internal temperature of 165°F. **Grill:** Heat grill to medium. Lightly coat burgers with olive oil. Grill for 3 to 5 minutes on each side or until they reach an internal temperature of 165° F. **Oven:** Preheat oven to 400°F. Cover baking sheet with foil and lightly coat with non-stick cooking spray. Bake burgers for 12-15 minutes or until they reach an internal temperature of 165°F.

HANDLING: Keep frozen. Thaw under refrigeration.

SHELF LIFE: 1 year from manufacture date, frozen. Once thawed, product may be kept refrigerated for up to 5 days.

Nutrition Facts	
Serving Size 1 burger (113 g)	
Amount Per Serving	
Calories 210	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 570mg	24%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	1%
Sugars 0g	
Protein 19g	
Vitamin A 6%	Vitamin C 15%
Calcium 10%	Iron 4%

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



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