East Coast Gourmet

ALL-NATURAL

Teriyaki Salmon Burger

Made from wild pacific salmon with Japanese-style teriyaki sauce and candied ginger, topped with sesame seeds.

Item #	UPC	Case	Pallet
0030	88063200919 6	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: WILD PACIFIC SALMON, TERIYAKI SAUCE (SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT), MIRIN WINE (CORN SYRUP, WATER, ALCOHOL, RICE, SALT), GINGER, WATER, RICE VINEGAR (WATER, RICE), SESAME OIL, SUGAR, MODIFIED FOOD STARCH, GRANULATED GARLIC, BLACK PEPPER, RED PEPPER, XANTHAN AND GUAR GUMS), PANKO BREAD CRUMBS (UNBLEACHED WHEAT FLOUR, EVAPORATED CANE JUICE, YEAST, SEA SALT), SCALLIONS, DRIED RED PEPPERS, NATURAL BUTTER FLAVOR (WHEY, BUTTER OIL, SALT, SUGAR, GUAR GUM), SALT, CARRAGEENAN GUM.

CONTAINS: FISH, SOY, WHEAT, MILK AND SESAME SEEDS.

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.

Nutrition Facts

Serving Size 113 g

Amount Per Serving	
Calories 190	Calories from Fat 50
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 740mg	31%
Total Carbohydrate 16g	5%
Dietary Fiber 2g	8%
Sugars 6g	
Protein 16g	

Vitamin A	20%	• Vitamin C	6%
Calcium	0%	• 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.

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.

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