# PORK & CHEESE PUPUSAS 100% HAND MADE, 5 OZ





### **PRODUCT DESCRIPTION**

An authentic Salvadoran dish made with thick corn tortillas and stuffed with a savory filling, our pork & cheese pupusa is 100% hand made. A great option for entertaining, happy hour menus and buffets, pupusas are often served with curtido, a fermented cabbage relish that usually consists of carrots, onions, spices and garlic.

### INGREDIENTS

Shelf Life (frozen):

Shelf Life (refrigerated):

Storage Temp from/to:

Defrost Temp from/to:

Do not refreeze.

Packaging

Length:

Width:

Height:

TixHi:

Case Cube (ft):

**Code Date Format:** 

Corn Flour, Water, Pork Filling (Pork Meat, Salt, Bay Leaves), Tomato, Green Bell Pepper, Red Bell Pepper, Onion, Canola Oil, Corn Starch, Granulated Chicken Bouillon, Garlic, Monterrey Cheese.

Shelf Life & Handling Instructions

6 months

≤ -18°C (0°F)

0° to 6°C (32° to 42.8°F)

10 days

12 in

12 in

6 in

0.50

12x8

Lot No. and Use by date

### **Product Specifications**

UPC:	811261001565
Pack:	4/12 ct. ( or 6/12 ct.)
Size:	5 or 3 Oz.
Brand:	FineMex
Gross Weight:	17 Lbs.
Net Weight:	15 Lbs.
Source:	USA
Halal:	No
Kosher:	No
Vegan:	No
Vegetarian:	No
Gluten Free:	No
Low Fat:	No
Zero Grams Trans Fat:	Yes



## Nutrition

### Nutrition Facts Serving Size (100g)

Amount Per Serving		
Calories 200		
% Daily Value *		
Total Fat 7g	9%	
Saturated Fat 3.5g	18%	
Trans Fat 0g		
Cholesterol 25mg	8%	
Sodium 320mg	14%	
Total Carbohydrates 27g 10%		
Dietary Fiber 3g	11%	
Total Sugars 1g		
Includes 0g Added Sugars	0%	
Protein 8g		
Vitamin D 0mcg	0%	
Calcium 130mg		
Iron 1.08mg	6%	
Potassium 188mg	4%	
* Percent Daily Values are based on a 2,000 calorie diet.		

### Benefits

• An authentic recipe made in-house, 100% original and delicious.

• Year-round availability and consistent quality at a fixed price.

• No mess, no labor, no waste.

### **Cooking Instructions**

Preheat grill to 200°F. Heat a griddle over medium-high heat and lightly oil. Grill pupusas for approximiately 3 to 4 minutes on each side, flipping occasionally as needed until both sides are browned and golden.

Fine Mexican Food Products, Inc. 2020 | www.finemexicanproducts.com | (909) 972-8656