



# Mediterranean Manifesto® Savory XANGOS™

Roasted red peppers, kale and caramelized onions pair with a savory cage-free egg flan seasoned with thyme, nutmeg and Dijon. Finished with the creaminess of herbed feta filling rolled in a crisp, golden tortilla. An homage to beloved Mediterranean cuisine.

## Ingredients

Ingredients: Tortilla [enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid), water, palm oil, cultured wheat starch, mono & diglycerides, salt, fumaric acid, sodium acid pyrophosphate, sodium bicarbonate, yeast, soybean oil, monocalcium phosphate, enzymes], Milk, Cage Free Eggs, Cream Cheese [milk, cream, salt, cheese cultures], Cream, Red Bell Peppers, Feta Cheese [pasteurized milk, salt, cheese cultures, enzymes, potato starch], Sharp White Cheddar Cheese [pasteurized milk, cheese cultures, salt, enzyme], Sweet Onion, Butter [cream, lactic acid], Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], Kale, Safflower Oil, Gum Blend [methylcellulose, cellulose gum, xanthan gum, carrageenan], Salt, Dijon Mustard [water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice], Corn Starch, Sugar, Black Pepper, Thyme, Red Pepper, Onion Powder, Mustard Seed, Nutmeg.

**Contains:** Egg, Milk, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

## Product Specifications

**SKU:** 7927  
**Units Per Case:** 48  
**Portions Per Unit:** 1  
**Portions Per Case:** 48  
**Unit Weight:** NET WT 5.10 OZ  
**Gross Weight:** 17.69 lbs  
**Case Cube:** 0.846 cu ft  
**UPC:** 749017792712  
**SCC/GTIN:** 10749017079278  
**Case Dimensions (L x W x H):** 16.875 x 15.375 x 5.625  
**Pallet Tie x High:** 6 x 11  
**Inner Tray Box Dimensions:** N/A  
**Approx. Piece Size:** 6.10" (L) x 1.84" (W) x 1.40" (H)  
**Kosher Status:** KD  
**Gluten Free:** No

## Defrosting/Handling Tips

**Thawing Instructions:** Remove the desired number of portions from the freezer and place on a sheet pan in the cooler, keep in film to prevent drying & defrost overnight. Can be kept refrigerated for up to 7 days prior to heating. Remove film wrapper prior to baking.

Remove wrapper prior to baking.

Guidelines for heating 1 Xango at a time.

### Convection Oven

Preheat to 450°F

Line tray with Parchment paper

From FROZEN Bake 12 minutes

From Thawed/REFRIGERATION Bake 8 minutes

### Conventional Oven/Toaster Oven

Preheat to 450°F

Line tray with Parchment paper

From FROZEN Bake 20 minutes

From Thawed/REFRIGERATION Bake 15 minutes

### Deep Fry (from Refrigerated Only)

Preheat Oil to 350°F

Deep Fry for 7-8 minutes

### Turbo Chef

500°F/High Fan	Events	% of Time	% top	% Bottom	% Wave	Time
From FROZEN	1	100	60	30	20	2:45
From thawed/Refrigeration	1	100	7	30	20	2:10

### Merry Chef

From FROZEN	Time	Fan	Micro Step 1	Micro Step 2
1 Portion	2 min & 15-30 sec	10%	40% 1 min 15-20 sec	25% 1 min 15-25 sec
2 Portions	3 min & 15-30 sec	10%	40% 1 min 40-45 sec	25% 1 min 35-45 sec

From REFRIGERATED	Time	Fan	Micro
1 Portion	1 min & 30 sec	60%	30%
2 Portions	2 min & 15 sec	45%	35%



## Nutrition Facts

Servings Per Container 1

**Serving Size** (145g/5.1oz)

Amount per serving

**Calories** 370

% Daily Value\*

**Total Fat** 21g 27%

Saturated Fat 10g 50%

Trans Fat 0g

**Cholesterol** 115mg 38%

**Sodium** 740mg 32%

**Total Carbohydrates** 39g 14%

Dietary Fiber 1g 4%

Total Sugars 5g

Includes 1g Added Sugars 2%

**Protein** 12g

Vitamin D 1mcg 6%

Calcium 133mg 10%

Iron 2mg 10%

Potassium 167mg 4%

\* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Shelf Life

Frozen: 18 Months

Refrigerated: 7 days (in wrap) prior to heating/cooking

The 'Hold Time' for XANGOS™ is 2 Hours In a chafing dish, uncovered or under a heat lamp.

Updated 5/21/2024

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