



Item #30427

# 1/2" Beer Battered Onion Rings

**Brand: Tavern Traditions®**

Cut Size: 1/2" Approx. 21-25/lb.

Package Size: 4/2-1/2# P

Sweet Spanish onions sliced to 1/2" and coated with our premium beer batter, then par-fried for lots of crispness and flavor, with a "bubbly" homemade appearance. AVAILABLE IN SELECT MARKETS - EXCLUDING EUROPE.

## Ingredients

Onions, Wheat Flour, Beer (Water, Malted Barley, Yeast, Salt, Hops), Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Corn Flour, Modified Corn Starch, Sugar, Dextrose, Salt, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Whey (Milk), Guar Gum, Oleoresin Paprika, Natural Flavor, Sorbitol. CONTAINS: WHEAT, MILK

Allergens: Wheat, Milk

Grade: A (FANCY OTHER - SEASONED)

Kosher: No

Country of Origin: USA

Shelf Life: 540 days

GTIN: 10044979304278

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## NUTRITION

**Serving Size:** 4 pieces (80g)  
**Servings per container:** About 14  
**Calories [per serving]:** 170.0

\* The % Daily Value (DV) 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.

Amount Per Serving		% Daily Value*
<b>Total Fat</b>	8g	10%
Saturated Fat	2g	10%
Trans Fat	0g	
<b>Cholesterol</b>	0mg	0%
<b>Sodium</b>	250mg	11%
<b>Total Carbohydrate</b>	22g	8%
Dietary Fiber	2g	7%
Total Sugars	5g	
Includes 2g Added Sugars		4%
<b>Protein</b>	2g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.67mg	2%
Potassium	100mg	2%

## COOKING METHODS

Method	Time	Temperature	Additional Instructions
Convection Oven	8-10 turn after 4-5 min	425°F	
Conventional Oven	14-16 turn after 7-8 min	425°F	
Deep Fry	2 - 2 1/2 min	350°F	
Impingement Oven	8-10 min	460-465°F	

## SHIPPING & STORAGE

Shipping Information		Product Information	
Net Weight	10.0000	Grade	A (FANCY OTHER - SEASONED)
Gross Weight	11.5000	Country of Origin	USA
Count Per Pound	21-25	Kosher Status	No
Case Cube	0.95	Shelf Life	540 days
Ti/Hi	8,12		

### Handling Instructions

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.

