

## Product Specification

### Product Details

Item Number: 4855

Product Name: Pork & Sausage Jambalaya

### PORK & SAUSAGE JAMBALAYA

INGREDIENTS: WATER, CHICKEN, PORK, SAUSAGE (PORK, WATER, SEASONING BLEND, DEXTROSE, CORN SYRUP SOLIDS, MUSTARD, CHILI POWDER (CHILI PEPPER, SALT, SPICES), HYDROLYZED SOY PROTEIN, SODIUM ERYTHORBATE, SPICE EXTRACTIVES, NATURAL SMOKE FLAVOR, SALT, ISOLATED SOY PROTEIN, HYDROLYZED SOY AND CORN PROTEIN, CORN SYRUP SOLIDS, DEXTROSE, GRANULATED GARLIC, GRANULATED ONION, SODIUM NITRITE), ONION, BELL PEPPER, CELERY, BACON FAT (BACON CURED WITH WATER, SALT, SMOKE FLAVORING, SODIUM NITRITE, MAY CONTAIN SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, DEXTROSE, SODIUM ASCORBATE, POTASSIUM CHLORIDE, BROWN SUGAR, CITRIC ACID), ROUX (FLOUR, WHEAT FLOUR, MALTED BARLEY FLOUR [NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN & FOLIC ACID] & SOYBEAN OIL), GARLIC, CHICKEN BASE (CHICKEN AND CHICKEN STOCK, SALT, HYDROLYZED SOY, CORN AND WHEAT PROTEINS, MALTODEXTRIN, CHICKEN FAT, SUGAR, DRIED WHEY, 2% OR LESS OF NATURAL FLAVORS, DISODIUM INOSINATE, DISODIUM GUANYLATE, CORN OIL, AUTOLYZED YEAST EXTRACT, NATURAL EXTRACTIVES OF TURMERIC AND ANNATTO), FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, PORK BASE (ROASTED PORK AND PORK JUICES, SALT, SUGAR, HYDROLYZED CORN, SOY, AND WHEAT PROTEIN, SPICE, GARLIC POWDER, ONION POWDER, YEAST EXTRACT, CARAMEL COLOR, THIAMINE HYDROCHLORIDE, DEXTROSE, DISODIUM INOSINATE, DISODIUM GUANYLATE, FLAVORING, LACTIC ACID, CONTAINS SOY AND WHEAT), TOMATO PASTE (TOMATO PASTE, SALT, CITRIC ACID), MODIFIED FOOD STARCH, KITCHEN BOUQUET (SULFITES, WATER, VEGETABLE BASE [WATER, CARROTS, CELERY, CABBAGE, ONIONS, PARSLEY, PARSNIPS], LESS THAN 2% OF:

CONTAINS: SOY & WHEAT



ITEM # 4855  
BATCH #0000  
MFG:00/00/0000  
USE BY :00/00/0000



KEEP FROZEN



5900 SOUTH FRONT STREET  
NEW ORLEANS, LA. 70115  
ESTABLISHMENT#20103

4-4 LB BAGS NET WT 16 LBS.

Storage/Shelf Life: 18 months frozen at 0° F

Packaging: 4/4lb pouches

Case Net Wt.: 16lbs

Height: 5.89"

Width: 8.32"

Depth: 11/95"

Ti/Hi: 16x6

### Nutritional Information

Available upon request

UPC



**Confidentiality**

This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without prior written permission of the company.

**Warranty Statement**

This product will be manufactured in accordance with all current relevant US legislation. The information stated is given in good faith and is based upon the product formulation and data provided by our raw material suppliers. All reasonable precautions that could be expected of a reasonable manufacturer have been taken, however, no absolute guarantees can be given that trace/carry-over residues will be totally absent.

# **CARNIVAL BROWN JAMBALAYA COOKING PROCEDURE**

**YIELD:** 1 FULL 2-inch Hotel Pan

**Overview:** A fully cooked Jambalaya base with pork, chicken, and smoked sausage in a seasoned brown Cajun gravy. Mix with uncooked parboiled and bake as directed below.

**NOTE:** FOR BEST RESULTS CARNIVAL JAMBALAYA BASE SHOULD BE HEATED BEFORE BEING MIXED WITH **RAW** PARBOILED RICED

## **Small wares:**

2 inch deep full-size hotel pan, quart measuring cup, spoon, or wire whisk, plastic film wrap, and aluminum foil.

## **Ingredients:**

2 each 4# Bags Carnival Pork, Chicken and Sausage Jambalaya, thawed, heated (see below) and 8 cups **UNCOOKED** parboiled rice

## **Procedure:**

1. Place the bags of Jambalaya base in boiling water and heat for approx. 20 minutes to a minimum of 160 degrees.
2. Empty the contents of the two heated bags of Brown Jambalaya base into a 2-inch deep hotel pan.
3. Measure 8 cups of raw rice and stir into the heated Jambalaya base. Stir to evenly distribute the rice throughout the sauce.
4. Cover the pan with plastic wrap
5. Cover the plastic wrap tightly with foil.
6. Place in a pre-heated 350-degree oven and bake for approx. 45 minutes. (cooking time may vary from oven to oven)
7. Remove from oven and allow to rest undisturbed for 15 - 20 minutes
8. Remove foil and **GENTLY** stir the jambalaya to re-distribute the meat into the jambalaya.
9. Serve immediately or refrigerate to chill below 40 degrees.