



天然素鮮



PORCINI DIJON CUTLET

The delicate flavor of earthy porcini mushrooms mixed into our Wild Mushroom grain meat provides a dark and satisfying back drop for the pungent zestiness of dijon mustard. After being dipped in batter, we dredge the mushroom cutlet with our finest breading recipe made from artisan breadcrumbs and chunks of fresh mushrooms. The result is both terrestrial and ethereal.

Serve as an entrée with country gravy, deep fried and fanned atop an entrée salad or merchandise from your cold case on a platter, garnished with balsamic sautéed mushrooms. Delicious as a new kind of veggie burger with your own fixings and perspective.

Product Information

ITEM #	DESCRIPTION
30731	Porcini Dijon Cutlet
SHIPPED	SHELF LIFE FROZEN
Frozen	1 year
SHELF LIFE REFRIGERATED	PACK
14 days	48 x 3.8 oz, 11.4 lbs

Nutrition Facts

Serving Size 108 g (3.8 oz)	
Servings Per Container 1	
Amount Per Serving	
Calories 220	Calories from Fat 20
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 610mg	25%
Total Carbohydrate 27g	9%
Dietary Fiber 2g	7%
Sugars 2g	
Protein 19g	
Vitamin A 0%	Vitamin C 0%
Calcium 8%	Iron 10%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

Ingredients: **Field Roast:** Filtered water, vital wheat gluten, mushrooms, yeast extract, organic wheat flour, barley malt, expeller pressed safflower oil, porcini mushroom powder, sea salt, carrageenan (Irish moss sea vegetable extract), balsamic vinegar, garlic, shiitake mushrooms, spices, onion powder and yellow pea flour. **Breading:** Artisan breadcrumbs, filtered water, organic wheat flour, white vinegar, white wine, mustard powder, onion powder, sea salt, sugar and black pepper.

revised 8/15