



FOODSERVICE

MADE TO SERVE™



# PRIMEPUREE ROAST BEEF

<b>Case Code</b> <b>27194</b>	<b>Back &amp; Size</b> <b>3 x 1.7 kg</b>
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Delicious Roast Beef pureed and ready to cook.

## Nutrition Facts

Serving Size	100 g
Amount Per Serving	
Calories 210	Calories from Fat
	% Daily Value
<b>Total Fat</b> 15g	<b>23%</b>
<b>Saturated Fat</b> 4g	<b>20%</b>
<b>Trans Fat</b> 0.5g	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 300mg	<b>13%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 1g	<b>2%</b>
<b>Protein</b> 13g	<b>26%</b>
Vitamin A 0%	Vitamin C 2%
Calcium 2%	Iron 10%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%

\* Percent Daily Values are based on a 2,000 calorie diet.

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

## INGREDIENTS

BEEF, WATER, KIDNEY BEANS, CANOLA AND/OR SOYBEAN OIL, SOY PROTEIN ISOLATE, FLAVOUR, SALT, VINEGAR, SOY LECITHIN, CARAMEL COLOUR, XANTHAN AND LOCUST BEAN GUM, SPICE EXTRACTS.

## FEATURES AND BENEFITS

Safe and consistent pureed roast meats are easy to prepare, simply temper, heat and serve, no gravy needed. Less waste - use as little as 1/2 a tub.

## SERVING IDEAS

Serve as a tasty, nutritious, pureed roast meat (no need to add gravy).

## PREPARATION

Temper, heat and serve according to preparation and handling instructions on the label.

## HANDLING

Do not re-freeze. Do not use if film is torn or missing. Do not hold refrigerated product longer than 2 days.

## STORAGE

Shelf Life: 15 months

Storage Temperature: C

## MORE

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## PACKAGING DETAILS

<b>Pack &amp; Size:</b> 3 x 1.7 kg	<b>Case Weight:</b> 5.45 KG	<b>UPC:</b> 63211271942
<b>Cube:</b> 0.0111 M	<b>Case Size:</b> 45.09CM x 27.64CM x 7.80CM (L x W x H)	<b>SCC-14:</b> 10063211271949