

## 73119-12301 Fully Cooked Big City Beef Meatballs

PRODUCT INFORMATION						
PRODUCT			ITEM NUMBER		DATE	
10 lb 0.5 oz Fully Cooked Big City Beef Meatballs		alls	73119-12301		6/15/2016	
PORTION SIZE/ NET CASE WT.	OUTSIDE BOX DIMENSIONS	SHIPPING BL		GROSS CASE WT.	CASE CUBE	
0.5 oz. / 10 lbs.	16 5/16" x 11" x 4 3/8"	10 bloc	k / 15 high	11 lbs.	0.45 cu. ft.	
Nutrition Facts	2				<u>.</u>	
Serving Size 6 Meatballs (85g)	5					
Servings Per Container About 53						
Amount Per Serving						
Calories 230 Calories from Fat	150					
% Daily V						
· · · · · · · · · · · · · · · · · · ·	26%					
<b>v</b>	35%					
Trans Fat 1g						
	15%					
0	25%					
Total Carbohydrate 6g	2%					
Dietary Fiber 0g	0%					
Sugars 2g						
Protein 13g						
Vitamin A 0% • Vitamin C 0%	6					
Calcium 2% • Iron 8%						
*Percent Daily Values are based on a 2,000 c diet. Your daily values may be higher or lower depending on your calorie needs. Calories: 2,000 2,50						
Total Fat Less than 65g 80g   Saturated Fat Less than 20g 25g   Cholesterol Less than 300mg 300	mg )0mg g					
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4						

## Ingredients:

INGREDIENTS: Beef, Water, Textured Vegetable Protein (Soy Flour, Caramel Color), Breadcrumbs (Enriched Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Corn Syrup, Sugar, Vegetable Shortening [One Or More Of The Following: Hydrogenated Soybean Oil And/Or Cottonseed Oil], Yeast, Contains 2% Or Less Of The Following: Salt, Soy Flour, Whey, Sodium Stearoyl 2 Lactylate, Calcium Propionate, Sesame Seeds) may contain Sodium Phosphate, Potassium Lactate, Sodium Diacetate, Natural Flavorings, Ascorbic Acid, Encapsulated Salt), Seasoning (Salt, Sugar, Dehydrated Onion, Spices, Garlic Powder, Parsley Flakes, Autolyzed Yeast, Vegetable Oil), Contains less than 2% of Eggs, Seasoning (Sodium Phosphates, Dextrose, Salt, Beef Stock, Spice Extracts), Soy Protein Concentrate.

## Allergens:

Contains Egg, Milk, Soy, Wheat.

## **Storage Conditions:**

Keep Frozen at or below 0 °F.