



Chef-mate Corned Beef Hash 6 x 107 ounces

This traditional favorite is a delicious blend of the finest ingredients: premium quality corned beef, potatoes, onions and seasonings. Baked or grilled, it stays moist and appetizing. Turns a breakfast special into a hearty lunch or dinner-sized meal.

Full-flavored and fulfilling. Savory and substantial. Cooked corned beef, potatoes and onions, seasoned for perfection. Ready to griddle or saute. Exactly what great corned beef hash should be.

Minimal labor - no mixing or thawing

Shelf stable

Convenient storage and preparation to reduce cost and increase profit

Cooked Before Canning proprietary formulation.

Superior steam table holding time of 8 hours.

4 grams of Fiber

18 grams of Protein per serving

Nestlé Code: 11000366

Nestlé Case Code: 10050000051684

NUTRITIONAL VALUE

Ingredients

BEEF AND COOKED CORNED BEEF (BEEF, WATER, SALT, SUGAR, SODIUM NITRATE), REHYDRATED POTATOES, POTATOES, WATER, 2% OR LESS OF SALT, SUGAR, DEHYDRATED ONIONS, ASCORBIC ACID, SODIUM NITRITE, EXTRACTIVES OF BLACK PEPPER, GUM ARABIC, ONION EXTRACT.

Allergens

No allergens

Nutritional Fact

	Per 1 cup (247 g)	Daily Value (%)	Per 100 g
Calories	440 calories		178.1 calories
Calories from Fat	250 calories		101.2 calories
Total Fat	28 g	43	11.34 g
Saturated Fat	13 g	64	5.26 g
Trans Fat	2 g		0.81 g
Cholesterol	70 mg	23	28.3 mg
Sodium	1580 mg	66	640 mg
Carbohydrate	27 g	9	10.93 g
Dietary Fiber	3 g	14	1.21 g
Sugars	2 g		0.81 g
Protein	21 g	20	8.5 g
Vitamin A		0	304 IU
Vitamin C		0	0 mg
Calcium		2	32.4 mg
Iron		8	1.82 mg

	Per 1 cup (247 g)	Daily Value (%)	Per 100 g
Potassium			0 mg
Polyunsaturated Fat			0.31 g
Monounsaturated Fat			4.77 g

% daily values are based on a 2,000 calorie diet

PREPARATION & STORAGE

Preparation

- GRIDDLE/TILT BRAISER: Preheat griddle on high. Spread product onto griddle. Cook for 9 - 11 minutes, over medium heat, turning occasionally, until product is brown and center of product is 165° F.
- STOVETOP: Heat contents of #10 can in heavy saucepan, stirring frequently over medium heat until center of product is 165°F.
- STEAM JACKETED KETTLE: Heat contents of #10 can, stirring frequently until center of product is 165° F.
- PRESSURE OR CONVECTION STEAMER: Place contents of #10 can in half steamtable pan, covered tightly with plastic wrap. Steam in pressure or convection steamer 15-20 minutes until center of product is 165°F.
- MICROWAVE OVEN: Microwave in microwave-safe container, covered with plastic wrap and vented. Stir once during heating. Heat until center of product is 165°F.
- 600-700 WATT OVEN: Heat 1 cup for 2 1/2 - 3 minutes; Heat 1 quart for 6 - 7 minutes.
- 1000 WATT OVEN: Heat 1 cup for 1 1/2 - 2 minutes; Heat 1 quart for 5 - 6 minutes. Note: Microwave ovens vary, adjust time accordingly.

Storage

- Storage Temperature: Cool, dry place
- Shelf Life in Days: 540

PRODUCT SPECIFICATIONS

Packaging Information

Pack Size	6 x 107 oz
Pack Yield	96 fl oz
Case Yield	576 fl oz
Servings Per Case	72
Net Weight	40.125 lbs
Gross Weight	45.5 lbs
Case Height	7.1 in
Case Width	12.5 in
Case Length	18.5 in
Case Cube	0.95 ft ³
Cases Per Layer	8
Layers Per Pallet	6
Total Cases Per Pallet	56

SERVINGS SUGGESTIONS

Suggestions

4 fluid ounces heated on a stove or grilled until lightly browned. Serve alone in a bowl, with toast, or topped with fried eggs.

Meal Requirements

Serving Size	1 cup (8.92 oz.)
Meat or Meat Alternate	2.5 oz.
Vegetable or Fruit	0.75 cup
Purchase Unit	#10 can
Servings Per Purchase Unit	12
Purchase Units Per 100 Servings	8.3 cans

Chef-mate



It takes thousands of plates to earn a good reputation. You have to do it right every single time. Chef-mate was built on the consistency we provide to you. Whether it's Country Sausage Gravy, Basic Cheddar Cheese Sauce, or any of our other great products, you can rely on satisfying taste every time. That's the reputation we've built over the past 45 years by always staying true to you.