



Stouffer's Creamed Chipped Beef 4 x 76 ounces

Tender slices of chipped beef set in a rich, delicious lightly seasoned cream sauce.

0g Trans Fat per serving. Holds well for brunch, buffet, or carry out service.

Nestlé Code: 11003957

Nestlé Case Code: 10013800300185



NUTRITIONAL VALUE

Ingredients

SKIM MILK, CHIPPED BEEF CHUNKED AND FORMED (CURED WITH SALT, SODIUM ERYTHORBATE, SODIUM NITRITE, BHT, TBHQ, CITRIC ACID), WATER, SOYBEAN OIL, 2% OR LESS OF MODIFIED CORNSTARCH, BLEACHED WHEAT FLOUR, WHEY, POTASSIUM CHLORIDE, SEASONING (MALTODEXTRIN, FLAVOR, ENZYME MODIFIED BUTTERFAT), LACTOSE (CONTAINS MILK), SEASONING (WHEAT STARCH, EXTRACTS OF ANNATTO AND TURMERIC COLOR, NATURAL

Allergens

MILK, WHEAT

FLAVOR), XANTHAN GUM, SPICE. CONTAINS:
MILK, WHEAT INGREDIENTS

Nutritional Fact

	1 7/2 cup (123 g)	Daily Value (%)	Per 100 g
Calories	150 calories		127 calories
Calories from Fat	90 calories		73.08 calories
Total Fat	10 g	16	8.12 g
Saturated Fat	2 g	12	1.75 g
Trans Fat	0 g		0.11 g
Cholesterol	15 mg	5	13.3 mg
Sodium	600 mg	25	484 mg
Carbohydrate	7 g	2	6 g
Dietary Fiber	0 g	0	0 g
Sugars	4 g		3 g
Protein	9 g		7.5 g
Vitamin A		0	0 IU
Vitamin C		0	0 mg
Calcium		8	66.2 mg
Iron		4	0.69 mg
Potassium			281 mg
Polyunsaturated Fat			3.87 g
Monounsaturated Fat			1.99 g

% daily values are based on a 2000 calorie diet

PREPARATION & STORAGE

Preparation

Storage

- Storage Temperature: Frozen < 34°F

For food safety & quality, follow these COOKING INSTRUCTIONS to ensure that product reaches an internal temperature of 165°F. Cooking time may vary based on equipment and quantity cooked in equipment. Check for doneness using thermometer.

CONVECTION OVEN 325°F Preheated: Cook Frozen (0°F) product 35-40 min. / Thawed (40°F or less) product 20-25 min. Do not loosen lid. Place product on baking sheet. Stir halfway through cooking; replace lid.

CONVENTIONAL OVEN 400°F Preheated: Cook Frozen (0°F) product 45-50 min. / Thawed (40°F or less) product 25-30 min. Do not loosen lid. Place product on baking sheet. Stir halfway through cooking; replace lid.

COMBI OVEN 350°F Full Fan Preheated: Cook Frozen (0°F) product 30-35 min. / Thawed (40°F or less) product 20-25 min. Do not loosen lid. Place tray on baking sheet. Stir halfway through cooking; replace lid.

LOW PRESSURE STEAMER 5-7 lb. PSI: Cook Frozen (0°F) product 30-35 min. / Thawed (40°F or less) product 15-20 min. Do not loosen lid.

MICROWAVE OVEN 1100 Watt: Cook 8 oz Thawed (40°F or less) product on High Power 1 1/2-2 min. Cook loosely covered in a microwave-safe container; stir.

NOTE: Stir well before checking internal temperature. Product must be cooked to an internal temperature of 165°F. Product may be thawed under refrigeration (40°F) up to 48 hours prior to cooking. **DO NOT REFREEZE.**

- Shelf Life in Days: 300

PRODUCT SPECIFICATIONS

Packaging Information

Pack Size	4x76 oz
Pack Yield	76 oz
Case Yield	304 oz (19 lb)
Servings Per Case	72
Net Weight	18.9596 lbs
Gross Weight	20.4 lbs
Case Height	3.55 in
Case Width	13.2 in

Case Length	20.8 in
Case Cube	0.564 ft ³
Cases Per Layer	7
Layers Per Pallet	16
Total Cases Per Pallet	112

SERVINGS SUGGESTIONS

Suggestions

Excellent served over flaky biscuits, toast points, corn bread, English muffins, or a croissant and garnish with fresh parsley for a classic breakfast or brunch entree. Delicious over baked potato, steamed rice or al denté egg noodles. Feature in a puff pastry shell or fried potato basket. Spoon over a vegetable omelet and garnish with chopped green onions. Stir in sautéed mushrooms and red and green peppers strips for a unique presentation.

Meal Requirements

Serving Size	1/2 cup (123 g)
Meat or Meat Alternate	0.5 oz.
Purchase Unit	4 x 76 oz
Servings Per Purchase Unit	68
Purchase Units Per 100 Servings	1.5 cases

Stouffer's



Stouffer's provides real food crafted from the very best ingredients. Capturing honest, authentic tastes and true, reliable performance. Food service operators and consumers cite Stouffer's as the best tasting, most trusted, and most loved frozen entrée and sides brand—the #1 market share in food service. With real food, you will see real results.