



# Stouffer's Salisbury Steak with Gravy 4 x 69 ounces

Freshly ground beef mixed with onions, rolled oats, and seasonings, oven-roasted for tender texture and smothered with hearty gravy.

No preservatives. Oven roasted oval patties for optimal plate coverage using 100% fresh ground beef cooked in-house. Good source of iron. Improved consistency in sauce color and viscosity from plate to plate. Excellent hold time on steam table, buffet or deli bar.

Nestlé Code: 11000342

Nestlé Case Code: 10013800300604



## NUTRITIONAL VALUE

### Ingredients

WATER, GROUND BEEF, SOY PROTEIN CONCENTRATE (WITH CARAMEL COLOR), MODIFIED CORNSTARCH, 2% OR LESS OF ONIONS, ROLLED OATS, DEHYDRATED ONIONS, WHEY PROTEIN CONCENTRATE, TOMATO PUREE (WATER, TOMATO PASTE), SALT, SOYBEAN OIL, BEEF STOCK, BLEACHED ENRICHED WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMIN)

### Allergens

MILK, FISH, SOY, WHEAT

MONONITRATE, RIBOFLAVIN, FOLIC ACID), FLAVOR (WATER, FLAVOR, MALTODEXTRIN, SALT, CARAMEL COLOR, LESS THAN 2% OF LACTIC ACID, ENZYME MODIFIED CREAM), WORCESTERSHIRE SAUCE (VINEGAR, MOLASSES, WATER, HIGH FRUCTOSE CORN SYRUP, SALT, ANCHOVIES, TAMARIND, SPICES, NATURAL FLAVOR, CARAMEL COLOR, ONION POWDER, GARLIC POWDER), SOY SAUCE (WATER, WHEAT, SOYBEANS, SALT), CARAMEL COLOR, DEHYDRATED SOY SAUCE (SOYBEANS, SALT, WHEAT), SUGAR, SPICES, SEASONING (SOY SAUCE [WATER, SOYBEAN, WHEAT, SALT], AUTOLYZED YEAST EXTRACT, DEXTROSE, SOYBEAN OIL), DATEM, POTASSIUM CHLORIDE, YEAST EXTRACT, DEHYDRATED GARLIC, SEASONING (AUTOLYZED YEAST EXTRACT, GUM ARABIC, BEEF STOCK CONCENTRATE, BEEF, FLAVOR, SALT, SODIUM PHOSPHATES), XANTHAN GUM, SEASONING (FLAVORING, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, BUTTERMILK SOLIDS, WHEY, LACTIC ACID, CALCIUM LACTATE, APPLE JUICE CONCENTRATE, DRIED YEAST, MALIC ACID, MANNITOL, MODIFIED CORNSTARCH, MODIFIED TAPIOCA STARCH). CONTAINS: MILK, SOY, ANCHOVY, WHEAT.INGREDIENTS

## Nutritional Fact

	Per 1 steak + gravy (163 g)	Daily Value (%)	Per 100 g
Calories	190 calories		119 calories
Calories from Fat	90 calories		56.7 calories
Total Fat	10 g	16	6.3 g
Saturated Fat	4 g	21	2.61 g
Trans Fat	0.5 g		0.38 g
Cholesterol	40 mg	13	23.74 mg
Sodium	600 mg	25	367.8 mg
Carbohydrate	10 g	3	6.4 g
Dietary Fiber	1 g	7	1 g
Sugars	2 g		1.3 g
Protein	14 g		9.22 g
Vitamin A		0	11.1 IU

	Per 1 steak + gravy (163 g)	Daily Value (%)	Per 100 g
Vitamin C		0	0.7 mg
Calcium		4	28 mg
Iron		10	1.11 mg
Potassium			190.5 mg
Polyunsaturated Fat			0.54 g
Monounsaturated Fat			2.42 g

% daily values are based on a 2000 calorie diet

## PREPARATION & STORAGE

### Preparation

For food safety & quality, read and 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 for 50-55 min./Thawed (40°F or less) product for 35-40 min. Dome lid away from product crimping tightly over tray edges. Place product on baking sheet. During last 10-15 min. rotate steaks and spoon with gravy; replace lid. CONVENTIONAL OVEN 400°F PREHEATED: Cook Frozen (0°F) product for 1 hr. and 15-20 min./Thawed (40°F or less) product for 55-60 min. Dome lid away from product crimping tightly over tray edges. Place product on baking sheet. During last 10-15 min. rotate steaks and spoon with gravy; replace lid. COMBI-OVEN 350°F FULL FAN PREHEATED: Cook Frozen (0°F) product for 25-30 minutes/Thawed (40°F or less) product 20-25 min. Do not loosen lid. Place product on baking sheet. Halfway through cooking, rotate steaks and spoon with gravy; replace lid. MICROWAVE OVEN 1100 WATT: Cook Thawed (40°F or less) product - 1 Salisbury Steak with Gravy - 50% Power 3 - 3 1/2 min. Cook loosely covered in a microwave-safe dish. NOTE: Product must be cooked to an internal temperature of 165°F. Product may be thawed in

### Storage

- Storage Temperature: Frozen < 34°F
- Shelf Life in Days: 720

the refrigerator (40°F) up to 48 hours prior to cooking. DO NOT REFREEZE.

## PRODUCT SPECIFICATIONS

### Packaging Information

Pack Size	4x69 oz
Pack Yield	69 oz
Case Yield	276 oz (17-1/4 lb)
Servings Per Case	48
Net Weight	17.2844 lbs
Gross Weight	18.86 lbs
Case Height	3.55 in
Case Width	13.2 in
Case Length	20.8 in
Case Cube	0.564 ft <sup>3</sup>
Cases Per Layer	7
Layers Per Pallet	16
Total Cases Per Pallet	112

## SERVINGS SUGGESTIONS

### Suggestions

Center a Salisbury Steak in a nest of whipped potatoes and spoon lightly with gravy. Stir sliced mushrooms and Burgundy wine into gravy for a unique flavor dimension; serve with rice pilaf. Serve on a Kaiser roll; top with shredded Cheddar Cheese and broil until lightly browned. Delicious over parsley buttered noodles.

### Meal Requirements

Serving Size	1 steak + gravy (163 g)
Meat or Meat Alternate	2 oz.
Purchase Unit	4 x 69 oz.
Servings Per Purchase Unit	48

Purchase Units Per 100 Servings	2.1 cases
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## 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.