J.T.M. Food Group Pertinent Product Information (PPI)

Beef Meatballs with Mushrooms

Product Title:

FULLY COOKED BEEF MEATBALLS WITH MUSHROOMS

JTM Item CP5053 Number:

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.80	3.53
Serving Size (g)	79.4	100.0
Servings Per Case	171	136
Calories	150	189
Calories from Fat	89	112
Protein (g)	12	15
Carbohydrates (g)	3	4
Fiber (g)	1	1
Total Fat (g)	10	12
Saturated Fat (g)	3.8	4.8
Trans Fat (g)*	0.6	0.8
Cholesterol (mg)	38	48
Sodium (mg)	215	271
Sugar (g)	1	1
Vitamin A (IU)	3	3
Vitamin C (mg)	2	2
Calcium (mg)	26	33
Iron (mg)	1	2

Product Specifications:

UPC (GTIN)	10049485050534	
Case Pack	6 / 5.000#	
Net Weight	30.000 lbs	
Gross Weight	31.500 lbs	
Case Length	19.810 in	
Case Width	11.310 in	
Case Height	10.500 in	
Case Cube	1.360 ft	
TixHi	8x4	
Shelf Life	548 Days	
Lead Time	21 Days	
Minimum Order	0	
*Contains 0 grams ar	tificial trans fat	

GROUND BEEF (no more than 20% fat), MUSHROOMS, TEXTURED VEGETABLE PROTEIN (soy protein concentrate caramel color) BREAD

VEGETABLE PROTEIN (soy protein concentrate, caramel color), BREAD CRUMBS (wheat flour, dextrose, salt, yeast), CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), WATER, SALT, ROMANO CHEESE (sheep's milk, cheese culture, salt, enzymes, calcium propionate), SUGAR, SPICES, CARAMEL COLOR, DEHYDRATED GARLIC.

CN Statement: CN ID Number: 089361

Four 0.70 oz Fully Cooked Beef Meatballs with Mushrooms provide 2.00 oz equivalent meat/meat alternate, and when served with 1/8 cup of vegetable, provide 1/4 cup other/additional vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-13.)

Allergens:

Milk,Soy,Wheat

Preparation:

KEEP FROZEN CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

July 15, 2015