US CN FULLY COOKED MEATLOAF WITH CHEESE ADDED TOPPED WITH KETCHUP 2.9

Item #: 69190
Product Description: Cheeseburger Meatloaf US
Technical Name: FULLY COOKED MEATLOAF CHEDDAR CHEESE ADDED TOPPED WITH KETCHUP
Brand: Advance Pierre

Product Details

Data Generated: 9/28/2016
Data Valid As Of: 9/21/2016
Packing Type: BULK-LINER
Pieces Per Case: 100
Portion Size (oz.): 2.90
Case Net Weight (lb.): 18.13

Case Dimensions:
- Width: 13.00
- Length: 15.88
- Height: 6.63
- Case Cube: 0.79

Cases / Pallet: 54
Case THI: 9 x 6

Credit (CN): 2 OZ MMA BEEF
Equivalent Grain: -

Ingredients:
Ingredients: Ground Beef (No More Than 20% Fat), Pasteurized Process Cheddar Cheese (Cheddar Cheese (Milk, Cheese Culture, Salt And Enzymes), Water Sodium Phosphate, Cream, Salt, Sorbic Acid (Preservative) Apo-Canthanol (Color)), Bread Crumbs (Whole Wheat Flour, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Yeast, Ascorbic Acid, Seasoning (Tomato Powder, Salad Mustard Powder ((Distilled Vinegar, Mustard Seed, Salt, Turmeric), Maltodextrin, Modified Corn Starch, Spice Extractive), Onion Powder, Dextrose, Sugar, Garlic Powder, Dehydrated Onion, Beef Stock, Natural Flavors, Maltodextrin, Gum Arabic, Spices. Grill Flavor (From Sunflower Oil)), Water, Onions, Salt, Oleoresin Rosemary, Glazed With: Ketchup (Tomato Concentrate (Water, Tomato Paste), Sugar, Distilled Vinegar, Salt, Onion Powder, Spices, Natural Flavor Contains: Wheat And Milk)

Shelf Life (days): 270
Starting from date of production when kept @ 0°F or below.

Preparation Method:
Conventional Oven: From Frozen State: Preheat oven to 350 F for 22-24 minutes.
Convection Oven: From Frozen State: Preheat oven to 350 F for 12 - 14 minutes

Master Case GTIN: 00071421269192

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly M Crocker.

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