



Signature Beef Meatballs (4=2 M/MA)

JTM Item Number: 5035CE

Product Title

COOKED BEEF MEATBALLS
(CAMEL COLOR ADDED)

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	2.60	3.53
Serving Size (g)	73.7	100.0
Servings Per Case	184	136
Calories	151	206
Calories from Fat	82	112
Protein (g)	12	16
Carbohydrates (g)	5	7
Fiber (g)	1	1
Total Fat (g)	9	12
Saturated Fat (g)	3.5	4.8
Trans Fat*	0.6	0.8
Cholesterol (mg)	36	49
Sodium (mg)	216	293
Sugar (g)	2	3
Vitamin A (IU)	5	7
Vitamin C (mg)	1	1
Calcium (mg)	64	87
Iron (mg)	2	2

*Contains 0 grams of added trans fat

Ingredients

GROUND BEEF (no more than 20% fat), WATER, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), BREAD CRUMBS (wheat flour, enriched, malted, bromated [wheat flour, malted barley flour, niacin, reduced iron, potassium bromate, thiamine mononitrate, riboflavin, folic acid], water, palm oil, salt, sweet whey, sugar, yeast [natural yeast, sorbitan monostearate, ascorbic acid], calcium propionate, sodium metabisulfite), NONFAT DRY MILK, SEASONING (potassium chloride, natural flavor [contains maltodextrin]), DEHYDRATED ONION, SUGAR, SALT, GRATED ROMANO CHEESE (sheep's milk, cheese culture, salt, enzymes, calcium propionate), SPICE, CAMEL COLOR, DEHYDRATED GARLIC.

CN Statement: CN ID Number:073048

Four 0.65 oz Cooked Beef Meatballs provide 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-08.)

Product Specifications

UPC (GTIN)	20049485050357
Case Pack	6 Bags
Net Weight	30.000
Gross Weight	31.500
Case Length	19.810
Case Width	19.810
Case Height	10.500
Case Cube	1.360
TixHi	8x4
Shelf Life	548

Allergens

Soy, Milk, 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 19, 2019