

Product Specification Sheet

Updated: 9/25/2018 2:32:18 PM

40185 Item Number:

10# TRADITIONAL MB 2 oz Common Name:

QAD Description:

MBCK BEEF 086 C 10/2 2.0

Description:

Our 2 oz. Italian Beef Meatballs are part of a fine line of gourmet, Italian-style products that will raise your dishes up to the next level. These authentic and delicious meatballs are created with quality meats that are delivered fresh daily and blended on site. We also use real bread crumbs made of wheat, flour and salt and a combination of delicious Italian spices and Pecorino Romano cheese (minimum age, five months) to give these meatballs an extra bold flavor. Our Italian Style Meatballs are fully cooked - making these juicy, flavor-filled meatballs the perfect way to inspire creativity in the kitchen. Contact your sales representative and try our Italian Style Meatballs today!

Ingredients:

BEEF, WATER, TEXTURED PROTEIN CONCENTRATE (CARAMEL), LIQUID WHOLE EGG, SOY PROTEIN CONCENTRATE, CORN SYRUP SOLIDS, BREADCRUMBS, TEXTURED SOY FLOUR, DEHYDRATED ONIONS, SALT, ROMANO CHEESE, NATURAL FLAVOUR, SODIUM PHOSPHATE.

Allergen Statement:

SOY, EGGS, MILK, WHEAT

GMO Statement:

Package Net Wt: 5 LBS 10.000 Net Weight: Gross Weight: 10.67

SCC (GTIN 14): 10077083401854 UPC (GTIN 12): 077083401857 GLN #: 0077083000012

Frozen Shelf Life:

18 Months

Cooking Instructions:

BAKE: Heat oven to 350F. Place frozen meatballs in a single layer on baking pan for 15-20 minutes, or until hot (THAWED: 12 minutes or until hot). STOVETOP: In saucepan, place frozen meatballs in sauce on medium heat. Cover, stir occasionally for 25-30 minutes or until hot. (THAWED: 20 minutes or until hot). MICROWAVE: Microwave ovens vary greatly. Place frozen meatballs on microwave-safe dish. Heat 1 lb. on high for 2 minutes. Rearrange meatballs and heat on high for 1 additional minute (THAWED: Heat 1 1/2 minutes or until hot). Equipment varies, heating time and temperature may require adjustment. Stir product before checking internal temperature. Internal temperature should be 160F. Thaw product under refrigeration.

Health Claims:

This product has no added Monosodium Glutamate (MSG).

Packaging:

Case Cube: 0.47

15.313 x 8.313 x 6.375 Case Dimensions:

Pallet Config: Tie - 15 High - 12

Pallet Quantity: 180

Target Piece Count: 38 - 42 per BAG

Min. Piece Count: 38 Max. Piece Count:

1 of 2 170 French Road, Buffalo, New York 14227-2777 Phone (716) 668-0123 (888) 767-4621 Fax: (716) 668-1132 www.rosina.com



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Common Name: 10# TRADITIONAL MB 2 oz

Units Per Case: 2

Sell Unit: Dimensions: 15.31 x 8.313 x 6.375

Bag Type: Pillow
Master Case Type: RSC
Master Case Color: White

Piece Dimensions: 50 mm diameter

Child Nutrition: A 2.0 oz. cooked serving of Rosina Italian Style Meatballs provides

 $1.5~{\rm oz.}$ of equivalent meat/meat alternative for the Child Nutrition

Meat Pattern Requirement.

Nutritional Facts				
Serving Size: 1 meatball (57g)				
Nutritional Fact	Results per 100g	Amount per Serving	% of Daily Value	
Total Calories	299.66	170		
Calories from Fat	217.24			
Total Fat	24.14 g	14 g	21	
Saturated Fat	10.51 g	6 g	34	
Trans Fat	1.24 g	0.5 g		
Poly. Unsat. Fat	0.95 g	0 g		
Mono. Unsat. Fat	10.83 g	6 g		
Cholesterol	57.56 mg	35 mg		
Sodium	666.21 mg	380 mg	16	
Potassium	354.47 mg	200 mg	6	
Carbohydrates	6.50 g	4 g	1	
Dietary Fiber	1.46 g	1g	3	
Sugar	1.25 g	1 g		
Added Sugar				
Protein	13.72 g	8 g		
Vitamin A (IU)	32.68	18.63	0	
Vitamin A (RE)	4.93	2.81	0	
Vitamin C	5.07 mg	2.89 mg	4	
Vitamin D				
Calcium	39.23 mg mg	22.56 mg	2	
Iron	1.91 mg	1.09 mg	8	

Be advised that nutritional information provided was derived from information provided by our ingredient suppliers and supplemented by laboratory analysis and by USDA nutritional database (Handbook 8). This data is based on the best currently available information. No guarantee is expressed or implied.

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