

FOOD SERVICE DICED CHOICE BEEF TIPS AND GRAVY

COATED WITH SEASONING -CAMEL COLOR ADDED- GLUTEN FREE

Fully cooked, vacuum packaged, Food Service Diced Choice Beef Tips and Gravy. Protein has a target net weight of 55.29 oz. and gravy has a target net weight of 24.71 oz. Finished product has a target net weight of 80 oz (5 lbs).



Nutrition Facts	
About 16 servings per container	
Serving size	5 oz (140g)
Amount Per Serving	
Calories	230
% Daily Value *	
Total Fat 13g	17%
Saturated Fat 4g	20%
Trans Fat 0.5g	
Cholesterol 65mg	22%
Sodium 680mg	30%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes < 1g Added Sugars	0%
Protein 22g	
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 2.9mg	15%
Potassium 390mg	8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: BEEF, WATER, SEASONING (MODIFIED CORN STARCH, HYDROLYZED SOY PROTEIN, MALTODEXTRIN, SUGAR, BEEF STOCK, CAMEL COLOR [SULFITES], NATURAL FLAVOR, YEAST EXTRACT, DEHYDRATED ONION, XANTHAN GUM, DEHYDRATED GARLIC, SPICE, SPICE EXTRACTIVE), CONTAINS LESS THAN 2% OF SEASONING (SALT, DEXTROSE, SPICES, CAMEL COLOR, MALTODEXTRIN, GRANULATED GARLIC AND ONION).

CONTAINS: SOY.

GF

BIOENGINEERED STATUS: Exempt from Bioengineered disclosure.

Product #	UPC Code	Pack Size
0455082	Case UPC: 106 48093 88133 4	Approx. 4 x 5 lb Pouches per Case
	Product UPC: NA	Net Weight: 20.0 lb
		Gross Weight: 20.9 lb

Microbiological		Pallet/Case Configuration	
Standard Plate Count	100,000/g	Case Dimensions:	14.06" x 10.38" x 6.62" = 0.48 cuft
Yeast and Mold:	100/g	Pallet Configuration:	10 cases x 6 Layers = 60 Total Cases

Code Date Description: : Coding is a use by date on the case label and embossed on the pure pack gable heat seal in MM/DD/YY format.

Storage Instructions: Store and transport at 33-38 degrees Fahrenheit

Claims: Icons will be placed below the ingredient declaration when applicable.

VN VEGAN VG VEGETARIAN DF DAIRY FREE GF GLUTEN FREE 0g 0g TRANS FAT

Date: 12.02.2021	Updated By: Michelle Pesho
Supersedes: 02.25.2020	Update Reason: Name updated, Gluten Free and Bioengineered Status added.