

# Beef Crumbles (with VPP) – Fully Cooked

#1-320630-20

P125

**INGREDIENTS:** Ground Beef (Not More Than 20% Fat), Water, Textured Vegetable Protein (Soy Protein Concentrate, Caramel Color), Soy Protein Concentrate, Seasoning (Salt, Spice, Natural Flavors, Caramel Color), Sodium Tripolyphosphate.

## ALLERGEN STATEMENT

Contains Soy

### Nutrition Facts

Serving Size 2.19 oz (62g)  
Servings 1

#### Amount Per Serving

Calories 100	Fat Cal. 60
%Daily Value	

Total Fat 6 g	13%
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Sat. Fat 2.5 g	13%
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Trans Fat 0 g	
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Cholest. 20mg	7%
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Sodium 290 mg	12%
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Total Carb. 1 g	0%
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Dietary Fiber 1 g	4%
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Sugars 0 g	
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Protein 11 g	
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Vitamin A	0%	Vitamin C	0%
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Calcium	2%	Iron	8%
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### HEATING INSTRUCTIONS

**To Thaw:** Product must be heated from a thawed state. To thaw, place product under refrigeration overnight.

**Microwave:** Heat thawed product in 5 pound bag on high power for 6-8 minutes on each side or until internal temperature reaches 165° F.

**Steamer:** Place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165° F.

This product is designed to be heated to 165° F before serving. Verify internal temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product.

Shelf life of this product is 365 days from the date of production when kept at 0° F or below.

Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately.

<b>SIZE</b>	<b>2.19 oz</b>
<b>SERVINGS/CS</b>	<b>219/case</b>
<b>NET WEIGHT</b>	<b>30 lbs</b> <b>6/5# bags</b>

Each 2.25 oz. Portion (cooked) will provide 2.0 oz. Meat/Meat Alternate.