Assault on SODIUM™

JTM Item Numbers: CP5868 / 5868CE

Nutritional Information:

	CN Serving Size	100g Serving
Serving Size (oz.)	2.44	3.53
Serving Size (g)	69.2	100
Servings Per Case	196	
Calories	160	232
Calories from Fat	106	153
Calories from Fat%	66 %	66 %
Protein (g)	13	18
Carbohydrates (g)	1	1
Fiber (g)	1	1
Total Fat (g)	12	17
Saturated Fat (g)	4.5	6.5
Trans Fat (g)*	0.7	1.0

* contains 0g trans fat or ZERO added trans fats

Cholesterol (mg)	42	60
Sodium (mg)	174	252
Sugar (g)	0	0
Vitamin A (IU)	0	0
Vitamin C (mg)	0	0
Calcium (mg)	24	35
Iron (mg)	2	2

Product Specifications:

UPC (GTIN)	10049485058684
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.56 lbs
Case Length	19.31 in
Case Width	10.69 in
Case Height	7.63 in
Case Cube	0.91 ft
TixHi	8x6
Shelf Life (frozen)	365 days

Allergens:

Soy

**This Product is Gluten-Free

Product Title:

COOKED BEEF PATTY MIX

CARAMEL COLOR ADDED

Ingredients:

GROUND BEEF (no more than 20% fat), WATER, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), SODIUM PHOSPHATES, SEASONING (hydrolyzed soy and corn protein, salt), CARAMEL COLOR.

CN Statement: **CN ID Number:**   073055

This 30 lb. case provides 196 servings 2.44 oz each. Each 2.44 oz serving by weight of Cooked Beef Patty Mix provides 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.)

Preparation:

KEEP FROZEN
Place sealed bag in a steamer or in boiling water.
Heat Approximately 30 minutes or until product reaches serving temperature.
CAUTION: Open bag carefully to avoid being burned.

Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

JTM item codes that begin with "CP" for "commodity product," denote the item is made using non-substitutable USDA commdities. JTM items ending with "CE" denote the product as "commercial equivalent."