



## Fully Cooked Pull Apart Beef Meatloaf 12/21 Oz Loaves

**Product Description** - Meatloaf Is The Perfect Comfort Food, A Simple And Versatile Staple. Wholesome, Hearty And Always Satisfying. Our Pull Apart Beef Meatloaf Is Made With A Mouthwatering Blend Of Lean Ground Beef, Freshly Diced Onions, Slivered Peppers, Egg Whites, Ketchup, Breadcrumbs And Savory Seasonings. Each Unique Loaf Is Pre-portioned, Partially Sliced And Then Slow Oven Roasted Making This Traditional Favorite Easier Than Ever To Slice And Serve.

Product Code - 72134

GTIN - 00088374390217

### Master Case

Piece Count	Net Weight	Gross Weight
1	15.75	16.75
Width	Length	Height
12.875"	17.875"	4.25"
TI	HI	Cube
8	11	0.57 cubic ft

### Storage

Shelf Life	Storage Temp	Storage Method
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

### Preparation

Remove Case From Freezer. Open Case And Remove Meatloaves. Remove The Plastic Sheet Liner From The Top Of Meatloaf And Discard. Place FROZEN Meatloaf On A Sheet Pan And Cover With Aluminum Foil. Put Sheet Pan With Frozen Meatloaves Into A Pre-Heated 350 Degree Oven. Cook For Approximately 140 Minutes Or Until Meatloaves Reach A Minimum Internal Temperature Of 160 Degrees. Check Internal Temperature Using A Probe Thermometer Through The Side Of The Meatloaf. Do Not Put Probe In Top Of Meatloaf.

### Ingredients

Beef, Onions, Water, Ketchup (Tomato Concentrate, Distilled Vinegar, Sugar, Salt, Onion Powder, Spice, Natural Flavoring), Textured Soy Flour, Green Peppers, Breadcrumbs (Wheat Flour, Sugar, Salt, Yeast, Canola Oil), Egg Whites, Potato (Dry), Natural Flavoring, Nonfat Dry Milk, Salt, Parsley.



## Nutrition Facts

Serving Size – 4 oz

Calories 280

Calories from Fat 150

Total Fat 16g	25%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 400mg	17%
Total Carbs 6g	2%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 25g	

Vitamin A 2%	Calcium 4%
Vitamin C 6%	Iron 10%

Eggs	Contains
Milk	Contains
Soybeans	Contains
Wheat	Contains

\*The % Daily Value 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.

