



Fully Cooked Mini Beef Meatloaf With Ketchup Glaze 30/8 Oz Loaves

Product Description - Kings Command Foods Fully Cooked Mini Beef Meatloaf With Ketchup Glaze, 30-8 Ounce Meatloaves Per 17 Pound Net Weight Master Case, 8-4 Ounce Ketchup Glaze Packets Included

Product Code - 70018

GTIN - 10088374700181

Master Case

Piece Count	Net Weight	Gross Weight
1	17	18
Width	Length	Height
12.6875"	18.0625"	5.125"
TI	HI	Cube
8	8	0.68 cubic ft

Storage

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

Preparation

1. Remove Cases Directly From Freezer. Remove Glaze Packets And Set Aside To Thaw.
2. Place Frozen Meatloaves On A Parchment Lined Sheet Pan.
3. Put Sheet Pan With Frozen Meatloaves Into A Pre-heated 350°F Oven. Cook For Approximately 50 Minutes Or Until Meatloaves Reach A Minimum Internal Temperature Of 160°F.
4. Check Internal Temperature Using A Probe Thermometer Through The Side Of The Meatloaf. Do Not Put Probe In Top Of Meatloaf.
5. Remove Fully Cooked Meatloaves From Sheet Pan. Cut The Top Of The Packet Off, Squeeze The Packet Onto Top Of The Fully Cooked Meatloaf. Using A Knife Or Similar Tool, Evenly Spread Glaze Over The Top Of The Entire Meatloaf.

Ingredients

Beef, Onions, Ketchup (Tomato Concentrate, Distilled Vinegar, Sugar, Salt, Onion Powder, Spice, Natural Flavoring), Textured Soy Flour, Rolled Oats, Water, Isolated Oat Fiber, Green Peppers, Egg Whites, Natural Flavoring, Salt. **GLAZE INGREDIENTS:** Tomato Paste, Water, Brown Sugar, Sugar, Distilled Vinegar, Salt.



Nutrition Facts

Serving Size – 3 oz

Calories 180

Calories from Fat 80

Total Fat 9g	14%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 300mg	13%
Total Carbs 8g	3%
Dietary Fiber 3g	12%
Sugars 4g	
Protein 17g	

Vitamin A 0%	Calcium 4%
Vitamin C 8%	Iron 10%

Eggs	Contains
Soybeans	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.