



Kings Command Foods Raw Turkey Meatloaf With Cranberry Glaze 10/24 Oz

Product Description - Kings Command Foods Raw Turkey Meatloaf With Cranberry Glaze, 10-24 Ounce Loaves Per 17.50 Pound Net Weight Master Case Including 10-4 Ounce Glaze Packets, 10 Trays And Lids, 10 Sleeves And 10 Cold Case Upc Stickers

Product Code - 72638
GTIN - 10088374080245

Master Case

| Piece Count | Net Weight | Gross Weight |
|-------------|------------|--------------|
| 1 | 17.5 | 18.9 |

| Width | Length | Height |
|----------|----------|---------|
| 12.8125" | 19.0625" | 5.4375" |

| Tl | Hl | Cube |
|----|----|---------------|
| 8 | 7 | 0.77 cubic ft |

Storage

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

Preparation

1. Remove Case From Freezer And Remove The Desired Number Of Meat Loaves, Sauce Packets, Black Trays/Clear Lids And Sleeves. Place Sauce Packets In Area To Thaw, As The Sause Will Be Applied After The Meat Loaves Have Been Cooked. Remember That The Entire Case Does Not Need To Be Cooked At Once. Utilize Only What You Need And Promptly Return The Remaining Product To The Freezer.
2. Place The Desired Number Of Meat Loaves Onto A Lined (Foil Or Parchment Paper) Sheet Pan. The Maximum Number Of Meat Loaves That Will Fit Onto A Sheet Pan Is 8 (2x4).
3. Place Sheet Pan Directly Into A 350°F Oven And Cook For Approximately 50 Minutes. Remember, DO NOT COOK MEAT LOAVES WITH SAUCE ON THEM. Do Not Allow Product To Thaw, Product Should Be Cooked From A Frozen State.
4. The Internal Temperature Of The Meat Loaves Must Reach A Minimum Of 165°F Before Being Removed From The Oven. To Check The Internal Temperature, Insert A Properly Calibrated Thermometer Into The Side Of The Meatloaf. The Thermometer Must Be

Nutrition Facts

Serving Size – 3 oz

Calories 110

Calories from Fat 20

| | |
|--------------------|-----|
| Total Fat 2.5g | 4% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0g | |
| Cholesterol 40mg | 13% |
| Sodium 390mg | 16% |
| Total Carbs 10g | 3% |
| Dietary Fiber 1g | 4% |

| | |
|---|------------|
| Sugars 6g | |
| Protein 13g | |
| <hr/> | |
| Vitamin A 0% | Calcium 2% |
| Vitamin C 6% | Iron 4% |
| <hr/> | |
| Eggs | Contains |
| Milk | Contains |
| Soybeans | Contains |
| Wheat | Contains |
| <hr/> | |
| *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. | |

Inserted Into The Side Of The Product And Not The Top In Order To Ensure An Accurate Temperature Reading. If Product Does Not Reach An Internal Temperature Of 165°F It Must Be Returned To The Oven And Continue Cooking Until It Reaches The Proper Temperature. Record Final Cook Temperature On Cooking Log. 5. After Meat Loaves Are Fully Cooked, Remove Product From Oven. Place Each Meatloaf Into A Black Tray That Is Provided In Each Case. Once Product Is In The Trays Apply One Packet Of Sauce To Each Of The Meat Loaves. Do Not Apply More Than One Packet Of Sauce To Each Meatloaf As There Is Only One Packet Provided Per Piece Of Meatloaf. Use A Spatula Or Knife To Smooth The Sauce Over The Entire Top Of Each Meatloaf Ensuring Equal Distribution Of Sauce. Once Sauce Has Been Applied Promptly, Place Clear Lid (Provided In Each Case) Onto The Black Tray And Snap Into Place. Next Slide Cardboard Sleeve Over Container And Center On Container. 6A. If Meatloaf Is Going To Be Sold HOT Mark The Time On The Sleeve Clock And Place In The Hot Holding Unit. Meatloaf Must Be Maintained At Temperature Of 135°F Or Above. Four Hour Shelf Life Sold Hot. 6B. Meatloaf May Be Sold Refrigerated. Using The Two Stage Cooling Method Cool To 40°F. After Cooling, Place A Gum UPC Label Over The Original UPC On The Bottom Of The Sleeve. Gum UPC Stickers Are Provided In Every Case. Refrigerated Meatloaf Has A 4 Day Shelf Life.

Ingredients

Turkey, Onions, Water, Ketchup (Tomato Concentrate, Distilled Vinegar, Sugar, Salt, Onion Powder, Spices, Natural Flavoring), Textured Soy Flour, Potato Extract, Breadcrumbs (Wheat Flour, Sugar, Salt, Yeast, Canola Oil), Green Peppers, Egg Whites, Flavoring, Hydrolyzed Soy Protein, Nonfat Dry Milk, Salt, Parsley. GLAZE INGREDIENTS: Water, Tomato Paste, Brown Sugar, Sugar, Distilled White Vinegar, Corn Starch, Cranberry Juice Concentrate, Salt, Natural Flavor, Fruit Juice For Color (Elderberry And Chokeberry), Citric Acid, Caramel Color.