

CATELLI

1608333 - Veal Knuckle Bones



Group housed and untethered, our veal calves produce a product of superior flavor and color. This lean meat is not only supremely tender, it has subtle flavors thanks to the highest quality calf nutrition and technologies.



* Benefits

Group housed and untethered, our veal calves produce a product of superior flavor and color. This lean meat is not only supremely tender, it has subtle flavors thanks to the highest quality calf nutrition and technologies. All natural formula fed veal knuckle bones Our emphasis is on service. As a Food Service provider, we offer a customized product line to meet your customers needs. Whether its all natural USDA choice milk-fed veal or all natural grain-fed veal, orders are custom-cut, trimmed and packed to your exact specifications. And because of our attention to detail, you can be assured of product consistency and quality, as well as food safety.

Ingredients	▲ Allergens		
veal	Free From: Specifical control of the control of th		

Nutrition Facts

Servings per Container 64 Serving size 4.00Z (4oz)

Amount per serving

45

Calones	45
% Da	ily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
<i>Trans</i> Fat	
Cholesterol 30mg	10%
Sodium 35mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) 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.

Handling Suggestions

keep refrigerated or frozen

Serving Suggestions

https://catellibrothers.com/veal/recipes

Prep & Cooking Suggestions

https://catellibrothers.com/veal/cooking-veal

Product Specifications

Brand	Manufacturer	Product Category
CATELLI	Catelli Brothers	Veal

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	1664	1608333	90700159016640		1/50 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
51lb	50lb	United States	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
20in	14.5in	8in	1.34ft3	5x6	365days	-2°F / -5°F	





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Nutrition Analysis - By Measure

Calories	45	Total Fat	1.5g	Sodium	35mg
Protein	5	Trans Fats		Calcium	0mg
Total Carbohydrates•••	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



