

### HOLTEN 218570 - Beef Meatloaf Vidalia Onion

Diced Vidalia onions are blended thro ehout the meatloaf to provide consistent flavor in every bite, with a loose texture and hom rance. Made with rolled oats to Dreed value a unit of the line of the interval to provide Consistent travol in revery one, with a close extend and individe and to any extended appearations. Here with provide entry and a set of the set of the



	Nutrition FactsServings per Container1Serving size100g		
		Amount per serving Calories	220
		% Da	aily Value*
		Total Fat 15g	23%
		Saturated Fat 6g	30%
		Trans Fat 1.5g	
		Cholesterol 45mg	15%
<b>★</b> Benefits		Sodium 230mg	10%
		Total Carbohydrate 8g	3%
		Dietary Fiber 1g	4%
		Total Sugars 2g	
		Includes 0g Added Sugar	0%
Ingredients	\Lambda Allergens	Protein 13g	
		Vitamin D 0mcg	0%
Beef, Vidalia Onions, Seasoning (Bread Crumbs [Wheat Flour, Salt, Yeast], Toasted	Contains:	Calcium 20mg	2%
Onion Powder, Brown Sugar, Rolled Oats, Worcestershire Sauce Powder [Vinegar,	wheat	Iron 0.64mg	4%
Molasses, Corn Syrup, Salt, Caramel Color, Garlic Powder, Sugar, Spices, Tamarind, Natural Flavor, and Sulfiting Agents,	Free From:	Potassium 220mg	5%
Natural Flavor, and Sulfiting Agents, Maltodextrin], Salt, Vinegar Powder, [White Distilled Vinegar Powder, Maltodextrin, Modified Starch (encapsulated with Hydrogenated Palm Oil] Spice less than 2 % Soybean Oil, Silicon Dioxide). Water, Tomato Paste (Tomato Paste, Salt, Citric Acid)	Image: crustaceans Image: mollusks Image: crustaceans Image: crust	* The % Daily Value (DV) tells you how muc a serving of food contributes to a daily diet. a day is used for general nutrition advice.	

#### Handling Suggestions

Product should be stored between 10 and -10 degrees F

### Serving Suggestions

Serve as a center of the plate dinner with a baked potato or au gratin potatoes; with caramelized onions; with sauted mushrooms; as a sandwich; covered with gravy for an open-face sandwich; shape into meatballs and serve with various sauces for an appetizer platter.

## Prep & Cooking Suggestions

For best results cook from thawed. Remove from bag and put in a lightly greased pan. Conventional oven: Set temp at 325F. Cover for 1 hours, remove cover and continue to cook until temp reaches 160F. When uncovering a glaze may be added. If cooking from frozen - keep covered for 2 hours, remove cover and continue to cook until temp reaches 160F. Convertion oven: Set temp at 300F. Cover for 1 hour remove

temp reaches 160F. Convection oven: Set temp at 300F. Cover for 1 hour, remove cover and continue to cook until temp reaches 160F. If cooking from frozen - keep covered for 1 hours, remove cover and continue to cook until temp reaches 160F.

# Product Specifications

Brand	Mani	ufacturer	Product Category			
HOLTEN	BRANDING	BRANDING IRON/HOLTEN		Beef, Other Further Processed		
MFG #	SPC #	GTIN	GTIN		Pack Desc.	
86100	218570	10079821861	10079821861005		3/5#	
Gross Weigh	nt Net Weig	ht Country of C	Drigin	Kosher	Child Nutrition	
16lb	15lb	USA			No	
Shipping Information						

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.13in	12in	4.38in	0.49ft3	9x4	180DAYS	0°F / 32°F





## HOLTEN 218570 - **Beef Meatloaf Vidalia Onion**



Diced Vidalia onions are blended throughout the meatloaf to provide consistent flavor in every bite, with a loose texture and homemade appearance. Made with rolled oats to achieve great taste with healthy benefits. Packed in pre-portioned 5-pound bags making recipe use and pricing easy. Make this meatloaf your favorite entre, whether as a sandwich or on a plate with gravy or ketchup. Versatile - shape anyway you want. Not just for meatloaf Use to make mini-loaves, meatballs, or as a delicious alternative to ground beef Raw materials are only purchased from approved vendors that are routinely audited for food safety and sanitation. Processed under HACCP procedures and USDA regulations to ensure food safety. Made in a SQF Food Safety and Quality Codes Certified facility!

### Nutrition Analysis - By Serving

Calories	220	Total Fat	15g	Sodium	230mg
Protein	13	Trans Fats 1.5g		Calcium	20mg
Total Carbohydrates…	8g	Saturated Fat 6g		Iron	0.64mg
Sugars	2g	Added Sugars Og		Potassium	220mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	45mg		
Vitamin A(IU)•	100	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	4mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images



