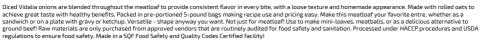


### **HOLTEN**

## 218570 - Beef Meatloaf Vidalia Onion





100g



## Benefits

# Ingredients

Beef, Vidalia Onions, Seasoning (Bread Crumbs [Wheat Flour, Salt, Yeast], Toasted Onion Powder, Brown Sugar, Rolled Oats, Worcestershire Sauce Powder [Vinegar, Molasses, Corn Syrup, Salt, Caramel Color, Garlic Powder, Sugar, Spices, Tamarind, 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)

Allergens

### **Contains:**



## Free From:













# Soy (1) tree nuts

# **Nutrition Facts**

Servings per Container Serving size

Amount per serving Calories	220
% Da	aily Value*
Total Fat 15g	23%
Saturated Fat 6g	30%
Trans Fat 1.5g	
Cholesterol 45mg	15%
Sodium 230mg	10%
Total Carbohydrate 8g	3%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 0g Added Sugar	0%
Protein 13g	_
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.64mg	4%
Potassium 220mg	5%

\* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

# 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	Manufacturer	Product Category
HOLTEN	BRANDING IRON/HOLTEN	Beef, Other Further Processed

MFG #	SPC #	GTIN	Pack	Pack Desc.
86100	218570	10079821861005	3	3/5#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16lb	15lb	USA		No

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 tasts 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 beeff 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	0g	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







