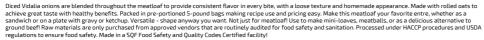


HOLTEN

218570 - Beef Meatloaf Vidalia Onion







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

100g

5%

Amount per serving

| Calories | 220 |
|-------------------------|------------|
| % Da | ily 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% |

^{*} 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

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 | | |

Potassium 220mg

| 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







