HORMEL

219680 - HORMEL Cooked Choice Grade Clod Beef Pot Roast, 14.06...

Unmatched cook consistency and minimal purge saves time and labor.



MARKETING

Unmatched cook consistency and minimal purge saves time and labor.. Tender pot roast ready to reheat and serve, providing an extremely tender and flavorful finished product.. No MSG Added. Keep Frozen. Center of the plate and sandwich applications.

Nutrition Facts

75 Servings per container

Serving Size **3 oz**

Amount Per Serving

Calories **200**

	% Daily Value*
Total Fat 17	**22%**
Saturated Fat 7 g	**35%**
Trans Fat 1 g	
Cholesterol 55 mg	**18%**
Sodium 290 mg	**13%**
Total Carbohydrates 1 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**2%**
Protein 11 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1.1 mg	6%
Potassium 90 mg	2%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
25652	219680	90037600256523	HORMEL Cooked Choice Grade Clod Beef Pot Roast

Brand	Brand Owner	GPC Description
HORMEL	Hormel Foods Corporation	Beef - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
14.91 LBR	14.06 LBR	Yes	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.75 INH	8.88 INH	6.06 INH	0.45934 FTQ	12x5	270 Days	-20 FAH / 10 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	NOT_APPLICABLE	N/A

HANDLING SUGGESTIONS

RECOMMENDED TEMPERATURE: 0F. MINIMUM TEMPERATURE: -20F. MAXIMUM TEMPERATURE: 10F. STORAGE: KEEP FROZEN.

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Tuna - N
- Crab - N
- Lobster - N
- Shrimp - N
- Crustaceans - N
- Bass - N
- Anchovy - N
- Cod - N
- Pollock - N
- Salmon - N
- Mustard - N
- Clam - N
- Oysters - N
- Pine Nuts - N
- Almonds - N
- Cashews - N
- Butternuts - N
- Chinquapins - N
- Ginkgo Nuts - N
- Hazelnuts - N
- Hickory Nuts - N
- Shea Nuts - N
- Pili Nuts - N

INGREDIENTS

CONTAINING UP TO 20% OF A SOLUTION++ RUBBED WITH QUALIFIER (SEE INGREDIENT STATEMENT) WITH JUICES Qualifying Statement: Rubbed with Onions, Black Pepper. ++Solution Ingredients: Water, Salt, Sodium Phosphates, Sugar, Flavoring.

- Lichee Nuts - N
- Macadamia Nuts - N
- Chestnuts - N
- Coconuts - N
- Pecan Nuts - N
- Brazil Nuts - N
- Pistachios - N
- Walnuts - N
- Molluscs - N

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PREPARATION & COOKING SUGGESTIONS

HANDLING INSTRUCTIONS: TO THAW: Remove pot roast from corrugated box and place on a sheet pan. Thaw in 34°-40°F refrigerator. Leave space around the roast to allow for air circulation. Allow 2-3 days for roast to completely thaw. HEATING DIRECTIONS This pot roast is fully cooked. DO NOT OVERHEAT! Warming to desired serving temperature is all that is required. For best results, use a digital meat thermometer to determine internal temperature. CONVECTION OVEN (FROM THAWED): 1. Preheat oven to 275°F. 2. Open the protective cooking bag and place the pot roast and its juices into a large pan with at least 2-inch sides. Cover the pan with aluminum foil. 3. Warm the pot roast for 2 hours or until warm (thickest portion reaches 135°-140°F). 4. Allow roast to rest for 20 minutes before shredding or slicing. CONVENTIONAL OVEN (FROM THAWED): 1. Prehea...

SERVING SUGGESTIONS

Center of the plate and sandwich applications.

MORE INFORMATION

Telephone : 800-533-2000

NUTRITIONAL ANALYSIS

Calories	200	**Total Fat**	17	**Sodium**	290 mg
Protein	11 g	**Trans Fat**	1 g	**Calcium**	0 mg
Total Carbohydrates	1 g	**Saturated Fat**	7 g	**Iron**	1.1 mg
Sugars	1 g	**Added Sugars**	1 g	**Potassium**	90 mg
Dietary Fiber	0 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	55 mg		
Vitamin A (IU)		**Vitamin D**	0 mcg	**Thiamin**	
Vitamin A (RE)		**Vitamin E**		**Niacin**	
Vitamin C		**Folate**		**Riboflavin**	
Magnesium		**Vitamin B-6**		**Vitamin B-12**	
Monosodium		**Sulphites**		**Nitrates**	

NUTRITIONAL CLAIMS

MORE IMAGES



