HORMEL

232266 - HORMEL Cooked Select Grade Rare Beef Prime Rib 2-Pack...

Unmatched cook consistency and minimal purge saves time and labor.



MARKETING

Unmatched cook consistency and minimal purge saves time and labor.. 100% yield. No MSG Added. Keep Frozen. Center of the plate and sandwich applications

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
33513	232266	90037600335136	HORMEL Cooked Select Grade Rare Beef Prime Rib

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
34.0555 LBR	32.4555 LBR	Yes	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.88 INH	11.38 INH	8.63 INH	0.95936 FTQ	9x5	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

Nutrition Facts

Servings per container

Serving Size **3 oz**

Amount Per Serving

Calories **280**

	% Daily Value*
Total Fat 24	**31%**
Saturated Fat 10 g	**50%**
Trans Fat 1.5 g	
Cholesterol 50 mg	**17%**
Sodium 430 mg	**19%**
Total Carbohydrates 1 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**1%**
Protein 14 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.

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

CARAMEL COLOR ADDED COATED WITH QUALIFIER (SEE INGREDIENT STATEMENT) CONTAINING UP TO 10% OF A SOLUTION++ Rubbed with Salt, Dextrose, Sugar, Caramel Color, Garlic Powder, Onion Powder, Spices. ++Solution Ingredients: Water, Sodium Phosphates, Sugar, Salt, 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 prime rib from corrugated box and place on sheet pan. Thaw in a 34°-40°F refrigerator. Leave space around the prime rib to allow for air circulation. Allow approximately 3-4 days for prime rib to completely thaw. HEATING DIRECTIONS This prime rib 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 prime rib and its juices into a large pan with at least 2-inch sides. Cover the pan with aluminum foil. 3. Warm the prime rib for 2¼ to 2½ hours, until the thickest portion of the roast reaches an internal temperature of 110°F. 4. Allow prime rib to rest for 20-30 minutes before slicing. CONVENTIONAL OVE...

SERVING SUGGESTIONS

Center of the plate and sandwich applications

MORE INFORMATION

Telephone : 800-533-2000

NUTRITIONAL ANALYSIS

Calories	280	**Total Fat**	24	**Sodium**	430 mg
Protein	14 g	**Trans Fat**	1.5 g	**Calcium**	0 mg
Total Carbohydrates	1 g	**Saturated Fat**	10 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**	50 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



