CATELLI BROTHERS FAMILY OF FOODS

90700159039281 - VEAL, RIB CHOP 8-12 OZ ECONOMY NO FRENCH RAW,...



MARKETING

Portioned controlled servings provide exact food costs.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
3928	90700159039281	20 / 10.0 ONZ

Brand	Brand Owner	GPC Description
CATELLI BROTHERS FAMILY OF FOODS	Catelli Brothers Family of Foods	Veal - Unprepared/Unprocessed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11 LBR	10 LBR	Yes	Canada	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.25 INH	10.938 INH	5.375 INH	0.553 FTQ	10x8	730 Days	-10 FAH / 0 FAH

Traceability Regulation

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

Nutrition Facts

4 Servings per container

Serving Size **one piece per box**

Amount Per Serving

Calories **0**

	% Daily Value*
Total Fat 7 g	**0%**
Saturated Fat 2 g	**0%**
Trans Fat 0 g	
Cholesterol 60 mg	**0%**
Sodium 65 mg	**0%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes Added Sugars	**%**
Protein 14 g	
Vitamin D	%
Calcium 0 mg	0%
Iron 0 mg	4%
Potassium	%

* 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

20 individually vacuum sealed packages. 8-12 oz. Keep refrigerated at 0 degrees Farenheit or below.

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
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Veal

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PREPARATION & COOKING SUGGESTIONS

To Cook: Rub chop with olive oil and season generously with your favorite seasoning mix or simply use salt, pepper and garlic. Sear each chop on both sides in a sautÃ© pan or on the grill over medium high heat in order to create a caramelized outer crust (approximately 30 seconds per side). Do not sear at too high a temperature or the spices will burn and become bitter. Be careful of flare-ups on the grill; they can cause the bone to burn and break. Place the seared chop in a roasting pan. Do not stack chops or they will not cook evenly. Cook at 350Â°F until it reaches internal temperature of 145Â°F, or for maximum food safety, cook to 165Â°F. Remove chop from the oven, place on a wire rack and let rest for two to three minutes. This allows the meat to relax and the juices to flow back toward the center, ensuring a tender and juicy bite. This product is not ready to eat. Verify internal temperature w...

SERVING SUGGESTIONS

Veal MilaneseStuffGrillPan Sear and Broil

MORE INFORMATION