



MARKETING

Portioned controlled servings provide exact food costs.

Nutrition Facts

4 Servings per container

Serving Sizeone piece per box

Amount Per Serving

Calories0

% Daily Value*

Total Fat 7 g0%

Saturated Fat 2 g0%

Trans Fat 0 g

Cholesterol 60 mg0%

Sodium 65 mg0%

Total Carbohydrates 0 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes Added Sugars%

Protein 14 g

Vitamin D%

Calcium 0 mg0%

Iron 0 mg4%

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.

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	TlxHI	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		

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' ; SO = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'
- Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

Veal

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 sauté 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 350°F until it reaches internal temperature of 145°F, or for maximum food safety, cook to 165°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

