### 445217 - Beef Liver 27/6 oz Slices

Quality From The Beginning, Sliced, Skinned, Deveined. Our Tender Beef Liver Harmonizes Perfectly With Traditional Dishes As Well As New Flavorful Favorites. An Excellent Source Of Protein, Vitamin A, And Iron.





#### MARKETING



# **Nutrition Facts**

27 Servings per container

Serving Size 1 Slice (170g)

**Amount Per Serving Calories** 

%

%

	% Daily Value*
Total Fat 6	9%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 470 mg	157%
Sodium 115 mg	5%
Total Carbohydrates 7 g	2%
Diotany Eibor 0 a	00/-

Dietary Fiber 0 g	0%
Total Sugars 0 g	

**Includes Added Sugars** Protein 35 g

Vitamin D	%
Calcium	0%
Iron	45%

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
22560	445217	10079041225601	27 x 6 OZ

Brand	Brand Owner	GPC Description	
Skylark	American Foods Group	Beef - Unprepared/Unprocessed	

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11.04 LBR	10 LBR	No	United States	Undeclared	No

			;	Shipping		
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18.125 INH	8.75 INH	3.125 INH	0.29 FTQ	10x15	365 Days	-10 FAH / 0 FAH

#### **ALLERGENS**



SERVING SUGGESTIONS



Potassium

**INGREDIENTS** 

Beef Liver

Simply Serve This Traditional Food With Fried Onions Next To Some Mashed Potatoes And Gravy. Add Your Favorite Vegetable To Complete The Meal.

# C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info' (門) Milk - N

( Peanuts - N



(13) Tree Nuts - N

Shellfish - NI



Fish - N



(🕸) Wheat - N

(%) Sesame - N

#### HANDLING SUGGESTIONS



#### PREPARATION & COOKING SUGGESTIONS



Gently Rinse Liver Slices Under Cold Water And Place In A Medium Bowl. Pour In Enough Milk To Cover. Let Stand While Preparing Onions. Melt 2 Tablespoons Of Butter In A Large Skillet Over Medium Heat. Separate Onion Rings And Saute Them In Butter Until Soft. Remove Onions And Melt Remaining Butter In The Skillet. Season The Flour With Salt And Pepper And Put It In A Shallow Dish Or On A Plate. Drain Milk From Liver And Coat Slices In The Flour Mixture. When The Butter Has Melted, Turn The Heat Up To Medium-High And Place The Coated Liver Slices In The Pan, Cook Until Nice And Brown On The Bottom, Turn And Cook On The Other Side Until Browned. Add Onions And Reduce Heat To Medium. Cook A Bit Longer To Taste.



#### MORE INFORMATION

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NUTRITIONAL ANALYSIS

Calories	230
Protein	35 g
Total Carbohydrates	7 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	6
Trans Fat	0 g
Saturated Fat	2 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	470 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	115 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

#### MORE IMAGES



