442469 - HORMEL BREAD READY Premium Whole Muscle Sliced Corned...

TRUETASTE¿ Technology allows for a true meat flavor, clean ingredient statement, longer shelf life, and enhanced food safety. Sliced for ease of portioning, exact portion control, convenience, and reduced labor costs.





MARKETING

TRUETASTE Technology allows for a true meat flavor, clean ingredient statement, longer shelf life, and enhanced food safety. . Sliced for ease of portioning, exact portion control, convenience, and reduced labor costs.. .67 Ounce Slices. Keep Refrigerated. Great for sandwiches, wraps, and party trays.

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving Calories

	% Daily Value
Total Fat	9/
Saturated Fat	9/
Trans Fat	
Cholesterol	9/
Sodium	9/
Total Carbohydrates	9/
Dietary Fiber	9/
Total Sugars	
Includes Added Sugars	9/
Protein	
Vitamin D	Ċ
Calcium	Ċ
Iron	Ç
Potassium	C

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
19038	442469	00037600190381	HORMEL BREAD READY Premium Whole Muscle Sliced Corned Beef

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

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
13 LBR	12 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.88 INH	8.63 INH	5.56 INH	0.41319 FTQ	13x7	120 Days	28 FAH / 40 FAH

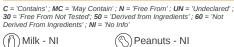
ALLERGENS



SERVING SUGGESTIONS



INGREDIENTS



(Peanuts - NI



(1) Tree Nuts - NI





Fish - NI



Shellfish - NI

Sesame - NI

HANDLING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS





RECOMMENDED TEMPERATURE: 34F. MINIMUM TEMPERATURE: 28F. MAXIMUM TEMPERATURE: 40F. STORAGE: KEEP REFRIGERATED.

MORE INFORMATION



Telephone: 800-533-2000

HORMEL BREAD READY

442469 - HORMEL BREAD READY Premium Whole Muscle Sliced Corned...

Hormel

TRUETASTE¿ Technology allows for a true meat flavor, clean ingredient statement, longer shelf life, and enhanced food safety. Sliced for ease of portioning, exact portion control, convenience, and reduced labor costs.

NUTRITIONAL ANALYSIS	
NUTRITIONAL CLAIMS	(!