

# 445779 - TRADITIONAL MEATBALLS - 2 OZ

2-oz 100% beef meatball with a perfect blend of Italian cheese, Italian bread crumbs and spices, creating an authentic homemade flavor.



## MARKETING

2-oz 100% beef meatball with a perfect blend of Italian cheese, Italian bread crumbs and spices, creating an authentic homemade flavor.

## Nutrition Facts

40.0 Servings per container

**Serving Size 2 Meatballs (113g/4OZ)**

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**Amount Per Serving**

**Calories 310**

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% Daily Value\*

<b>Total Fat</b> 25 g	<b>32%</b>
Saturated Fat 10 g	<b>50%</b>
Trans Fat 1 g	
<b>Cholesterol</b> 60 mg	<b>19%</b>
<b>Sodium</b> 610 mg	<b>27%</b>
<b>Total Carbohydrates</b> 8 g	<b>3%</b>
Dietary Fiber 2 g	<b>8%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 16 g	

Vitamin D 0 mcg 0%

Calcium 50 mg 4%

Iron 2 mg 10%

Potassium 370 mg 8%

\* 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
50040	445779	10077552500408	80 x 2 OZ

Brand	Brand Owner	GPC Description
CASA DI BERTACCHI	RICH PRODUCTS CORPORATION	Beef - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10.49 LBR	10.0 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.0 INH	9.25 INH	7.35 INH	0.4721 FTQ	17x10	540 Days	-10.0 FAH / 0.0 FAH

## HANDLING SUGGESTIONS

Keep Frozen

## SERVING SUGGESTIONS

Add Desired sauce and serve

## PREPARATION & COOKING SUGGESTIONS

HEATING AND HANDLING INSTRUCTIONS: For food safety, and thorough heating, please follow the instructions below. Cover frozen meatballs with sauce or gravy. Cover container. Heat in your favorite sauce until 165°F internal temperature is reached. To assure optimal quality, keep the product frozen until needed. Heating Method: Heating Instructions: Crock-Pot High Setting / 2 hours, Reduce to Low Simmer Stove Top Saucepan Medium Heat / 20 minutes Conventional Oven 375°F / 35 minutes Microwave Oven Full Power / 6 minutes, (3 minutes / Stir / 3 minutes) Convection Oven 325°F / 35 minutes Because equipment varies, these instructions may vary.

## INGREDIENTS

BEEF, WATER, TEXTURED SOY PROTEIN (SOY FLOUR, CARAMEL COLOR), ONIONS, BREAD CRUMBS (WHEAT FLOUR, SALT, YEAST), CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, CORN SYRUP SOLIDS, SOY PROTEIN CONCENTRATE, MALTODEXTRIN, ROMANO CHEESE (MADE FROM SHEEP'S MILK, SALT, ENZYME), DEHYDRATED ONIONS, SUGAR, PEPPER (BLACK AND WHITE), PARSLEY FLAKES, NATURAL FLAVORING, DEHYDRATED GARLIC, GRILL FLAVOR (FROM SUNFLOWER OIL), TURMERIC EXTRACT.

## ALLERGENS

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'

- Milk - C
- Eggs - 30
- Soybean - C
- Wheat - C
- Sesame - 30
- AU - C
- Mustard - 30
- Peanuts - 30
- Tree - 30
- Fish - 30
- Shellfish - 30
- Crustaceans - 30
- Cereals - C
- Molluscs - 30

## MORE INFORMATION

Telephone : Call 1-800-356-7094 or email [helpline@rich.com](mailto:helpline@rich.com)

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## NUTRITIONAL ANALYSIS



Calories	282.222
Protein	13.889 g
Total Carbohydrates	6.739 g
Sugars	1.517 g
Dietary Fiber	1.39 g
Lactose	
Sucrose	
Vitamin A (IU)	9.136 9.136 iu
Vitamin A (RE)	9.136
Vitamin C	0.525 mg
Magnesium	
Monosodium	

Total Fat	22.273 g
Trans Fat	1.247 g
Saturated Fat	9.095 g
Added Sugars	0.332 g
Polyunsaturated Fat	0.745 g
Monounsaturated Fat	9.288 g
Cholesterol	49.467 mg
Vitamin D	0.016 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	543.24 mg
Calcium	38.084 mg
Iron	1.538 mg
Potassium	300.987 mg
Zinc	
Phosphorus	
Thiamin	0.026 mg
Niacin	0.305 mg
Riboflavin	0.068 mg
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

