323380 - Cafe Puree Savory Roast Beef

The best tasting and most extensive line of shaped and formed purees available. The Café Puree line provides a broad variety of single serve puree products that are designed to provide your facility maximum versatility, ease of use and reduced labor. All within the specific guidelines of IDDSI and the national dysphagia diet. Simply put, they are the easiest to prepare and the ...



MARKETING

IDDSI Level 4-Pureed. Also suitable for IDDSI Level 5-Minced & Moist and Level 6-Soft & Bite-Sized.

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Nutrition Facts

| 24 Servings per container | |
|--------------------------------|----------------|
| Serving Size | 1 tray |
| Amount Per Serving Calories | 160 |
| | % Daily Value* |
| Total Fat 6 g | 8% |
| Saturated Fat 2.5 g | 13% |
| <i>Trans</i> Fat 0 g | |
| Cholesterol 40 mg | 13% |
| Sodium 250 mg | 11% |
| Total Carbohydrates 6 g | 2% |
| Dietary Fiber 0 g | 0% |
| Total Sugars 0 g | |
| Includes 0 g Added Sugars | 0% |
| Protein 21 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 10 mg | 2% |
| Iron 2 mg | 10% |
| Potassium 250 mg | 6% |

The % Daily Values (DV) tells you now 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 | | | |
|------------------------------|-------------------|-----|----------------|-----------------------|-----------------|-------------------|---------------------------|---------------|-----------------------------|-----------------|------------|----|
| 20006 323380 | | | | | 50794688200061 | | | | 24 x 3 OZ | | | |
| Brand Brand Owne | | | | r | GPC Description | | | | n | | | |
| Cafe Pu | ree | | | Medt | rition, Inc | | Beef - Prepared/Processed | | | | ssed | |
| Gross Weight Net Weight Case | | | e/Catch Weight | | | Country Of Origin | | Kosher | Child Nutrition | | | |
| 5.35 LBR | | 4.5 | LBR | .BR No | | | | United States | | es | Undeclared | No |
| Shipping | | | | | | | | | | | | |
| Length | Width Height | | ght | Volum | ne TixHi | | II Shelf Life | | Storage Temp From/To | | | |
| 12.875 INH | 9.375 INH 5.5 INH | | NH | 0.444 F | τQ | 14x6 | x6 1095 Day | | s | -20 FAH / 0 FAH | | |
| Traceability Regulation | | | | | | | | | | | | |
| Regulation Type Regulato | | | atory | Trade Item Regulation | | | | lation | Regulation Restrictions and | | | |
| Code Act | | | t | Compliant | | | | | Descriptors | | | |
| N/A N/A | | | 1 | | N/A | | | | N/A | | | |
| | | | | | | | | | | | | |

HANDLING SUGGESTIONS

Keep frozen 0 degrees F or below.

ALLERGENS

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 $\begin{array}{l} C = {\rm 'Contains'} \, ; \, MC = {\rm 'May \ Contain'} \, ; \, N = {\rm 'Free \ From'} \, ; \, UN = {\rm 'Undeclared'} \, ; \\ 30 = {\rm 'Free \ From \ Not \ Tested'; \ 50 = {\rm 'Derived \ from \ Ingredients'} \, ; \ 60 = {\rm 'Not \ Derived \ From \ Ingredients'} \, ; \ NI = {\rm 'No \ Info'} \end{array}$

| \land Milk - N | 🕥 Peanuts - N |
|----------------|---------------|
|----------------|---------------|

| Eggs - N | () Tree - N |
|----------|-------------|
| -990 1 | |

🛞 Soybean - C 🛛 😥 Fish - N

🛞 Shellfish - NI

(Sesame - N (!) Crustaceans - N



(Wheat - N

INGREDIENTS

Beef (salt added), Water, Bovine Collagen Hydrolyzate, Modified Food Starch (corn and/or tapioca), Soy Protein Isolate, Beef Broth (beef broth, salt), Natural Vegetable Flavor ((contains canola oil, celery), sea salt, spice, silicon dioxide), Salt, Garlic, White Pepper. Contains: Soy.

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PREPARATION & COOKING SUGGESTIONS

Microwave: (from frozen) Using a 1,400 watt microwave, place portion inside microwave oven, film side up. Do not remove or puncture film. Cook on MEDIUM POWER SETTING until a minimum internal temperature of 165°F is reached (170-180°F for Mac & Cheese and Spaghetti & Meat Sauce). DO NOT OVERCOOK. After cooking, vent corner of tray and let portion stand for 3 to 5 minutes. Remove film completely from tray, fan sides of product to loosen, flip over and tap until product releases from tray. Please note: No more than 12 oz. of pasta should be prepared in the microwave at a time. If preparing 3 portions: From Frozen: Cook on HIGH POWER SETTING until an internal temperature of 165°F is reached (170-180°F for Mac & Cheese and Spaghetti & Meat Sauce). Steamer / Convection Oven / Conventional Oven: (from frozen) Place portion, film side up, in steamer pan, on ...

SERVING SUGGESTIONS

1 piece

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MORE INFORMATION

Website : www.medtrition.com

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NUTRITIONAL ANALYSIS

| Calories | 160 | Total Fat | 6 g | Sodium | 250 mg |
|---------------------|------|---------------------|-------|--------------|--------|
| Protein | 21 g | Trans Fat | 0 g | Calcium | 10 mg |
| Total Carbohydrates | 6 g | Saturated Fat | 2.5 g | Iron | 2 mg |
| Sugars | 0 g | Added Sugars | 0 g | Potassium | 250 mg |
| Dietary Fiber | 0 g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | 120 mg |
| Sucrose | | Cholesterol | 40 mg | | |
| Vitamin A (IU) | 0 | Vitamin D | 0 mcg | Thiamin | |
| Vitamin A (RE) | 0 | Vitamin E | | Niacin | |
| Vitamin C | 0 mg | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-12 | |
| Monosodium | | Sulphites | | Nitrates | |

NUTRITIONAL CLAIMS

TRANS_FAT

FREE FROM

MORE IMAGES



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