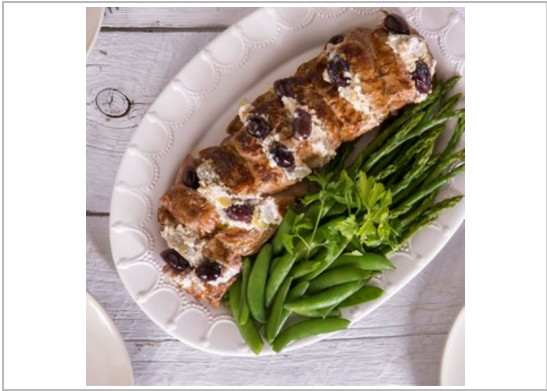




MARKETING

USDA choice veal whole tenderloins.

Nutrition Facts

60 Servings per container

Serving Size ONE OR TWO SLICES PER PERSON

Amount Per Serving

Calories180

% Daily Value*

Total Fat 10 g1%

Saturated Fat 4.5 g22%

Trans Fat 0 g

Cholesterol 90 mg1%

Sodium 95 mg1%

Total Carbohydrates 0 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes Added Sugars%

Protein 21 g

Vitamin D%

Calcium0%

Iron4%

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		
1901		90700159019016		5 / 1 / cs		
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	
11.5 LBR	10 LBR	Yes	Canada	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.5 INH	10.625 INH	4.5 INH	0.374 FTQ	10x10	35 Days	32 FAH / 40 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

Keep Refrigerated

- ALLERGENS
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = 'Intentionally nor Inherently Included' ; 50 = '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

Slice in to cutlets or medallions. Season to taste. Coat each side with flour. In a saute pan heat a 50/50 mix of oiland butter over medium-high heat. Saute for approximately one minute per side (time will vary with temperature).Internal temperature should reach 145 degrees, for maximum food safety cook to 165 degrees.

SERVING SUGGESTIONS

Veal Medallions, Veal Cutlets, Veal Filet Minion

MORE INFORMATION

