CATELLI BROTHERS FAMILY OF FOODS

90700159019016 - VEAL TNDRLN WHL CRYVC



MARKETING

USDA choice veal whole tenderloins.

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	TIxHI	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

Nutrition Facts

60 Servings per container

Serving Size **ONE OR TWO SLICES PER PERSON**

Amount Per Serving

Calories **180**

% Daily Value*

Total Fat 10 g	**1%**
Saturated Fat 4.5 g	**22%**
Trans Fat 0 g	
Cholesterol 90 mg	**1%**
Sodium 95 mg	**1%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes Added Sugars	**%**
Protein 21 g	
Vitamin D	%
Calcium	0%
Iron	4%
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.

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

VEAL

90700159019016 - VEAL TNDRLN WHL CRYVC

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