

323381 - Cafe Puree Southern Style Chicken

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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
20007	323381	50794688200078	24 x 3 OZ

Brand	Brand Owner	GPC Description
Cafe Puree	Medtrition, Inc.	Chicken - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.35 LBR	4.5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.875 INH	9.375 INH	5.5 INH	0.444 FTQ	14x6	1095 Days	-20 FAH / 0 FAH

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 - MC
-  Eggs - MC
-  Soy - MC
-  Wheat - N
-  Sesame - N
-  Peanuts - N
-  Tree Nuts - N
-  Fish - N
-  Shellfish - N

HANDLING SUGGESTIONS

Keep frozen 0 degrees F or below

MORE INFORMATION

Website : www.medtrition.com

SERVING SUGGESTIONS

1 piece

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 baking pan or tray. Do not remove or puncture film. Bake in preheated oven until an internal temperature of 165°F...

Nutrition Facts

24 Servings per container

Serving Size 1 tray

Amount Per Serving
Calories 150

% Daily Value*

Total Fat 5 g 6%

Saturated Fat 1.5 g 8%

Trans Fat 0 g

Cholesterol 50 mg 17%

Sodium 230 mg 10%

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 0%

Iron 0.8 mg 4%

Potassium 320 mg 6%

* 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.

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NUTRITIONAL ANALYSIS



Calories	150
Protein	21 g
Total Carbohydrates	6 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	5 g
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	50 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	230 mg
Calcium	10 mg
Iron	0.8 mg
Potassium	320 mg
Zinc	
Phosphorus	120 mg
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



TRANS_FAT	FREE_FROM
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MORE IMAGES

