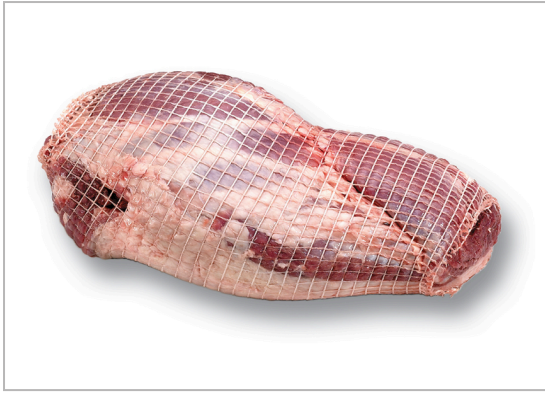


Quality Assured-consistent quality means the same great product. Profitable-portion controlled servings provide exact food costs. Versatile-wide variety of menu applications.



MARKETING



Nutrition Facts

80 Servings per container
Serving Size four to eight ounces per person

Amount Per Serving
Calories 0

	% Daily Value*
Total Fat 24 g	27%
Saturated Fat 10 g	50%
Trans Fat 0 g	
Cholesterol 80 mg	27%
Sodium 65 mg	3%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%

Protein 20 g	
Vitamin D	%
Calcium 0 mg	2%
Iron 0 mg	10%
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	Dist Prod Code	GTIN	Calculated Pack
2382	445036	90700159023822	1/2 pieces

Brand	Brand Owner	GPC Description
Catelli Brothers	Catelli Brothers, Inc.	Lamb - Unprepared/Unprocessed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
20 LBR	18 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.25 INH	10.938 INH	5.375 INH	0.552 FTQ	10x8	35 Days	32 FAH / 40 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 - N
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

SERVING SUGGESTIONS



Rosemary Roast Mustard Seed Roast

INGREDIENTS



Lamb

HANDLING SUGGESTIONS



Individually vacuum sealed and refrigerated. Keep at 40 degrees Fahrenheit or below.

PREPARATION & COOKING SUGGESTIONS



To Cook: Rub the thawed product with salt and pepper or your favorite seasoning. Sear in a sauté pan on high heat on every side to create a brown crust on the outside. Cook the roast at 300°F until the internal temperature reaches 170°F, or for maximum food safety, cook to 165°F. Allow the product to rest for at least 15 minutes, covered and in a warm place. Remove netting and carve. This product is not ready to eat. Verify internal temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately.

MORE INFORMATION



NUTRITIONAL ANALYSIS



Calories	0
Protein	20 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	24 g
Trans Fat	0 g
Saturated Fat	10 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	0.5 g
Cholesterol	80 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	65 mg
Calcium	0 mg
Iron	0 mg
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



LACTOSE	FREE_FROM
CHOLESTEROL	LOW
FREE_FROM_GLU TEN	YES

DAIRY	FREE_FROM
FAT	LOW

SODIUM_SALT	LOW
SUGARS	NO_ADDED

MORE IMAGES

