323377 - Cafe Puree Country Style Pork

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 ...



1 trav



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	
20003	323377	50794688200030	24 x 3 OZ	

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

ı	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	TIxHI	Shelf Life	Storage Temp From/To
13 INH	9.625 INH	6.125 INH	0.444 FTQ	14x6	730 Days	-20 FAH / 0 FAH

Nutrition Facts

24 Servings per container

Serving Size

Amount Per Serving Calories	130
	% Daily Value*
Total Fat 2.5 g	3%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 35 mg	12%
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 0.8 mg	4%
Potassium 190 mg	4%
and the state of t	

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

ALLERGENS



SERVING SUGGESTIONS



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'

(門) Milk - MC

(%) Peanuts - N

Eggs - N

(13) Tree Nuts - N

(M) Shellfish - N

🗞 Soy - MC

(SO) Fish - N

🛞 Wheat - MC

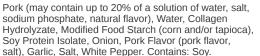
1 piece





PREPARATION & COOKING SUGGESTIONS Microwave: (from frozen) Using a 1,400 watt microwave,





HANDLING SUGGESTIONS



Keep frozen 0 degrees F or below.



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

MORE INFORMATION



Website: www.medtrition.com

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...

323377 - Cafe Puree Country Style Pork



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 ...

NUTRITIONAL ANALYSIS

Calories	130
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	2.5 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	35 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	250 mg
Calcium	10 mg
Iron	0.8 mg
Potassium	190 mg
Zinc	
Phosphorus	130 mg
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

TRANS_FAT FREE_FROM

MORE IMAGES



