



ALL NATURAL MINI MEATLOAF WITH KETCHUP GLAZE

All natural traditional Meatloaf garnished with a tomato glaze

- Serve with Gourmet Boutique's Herb Roasted Potatoes, Glazed Baby Carrots, Mac & Cheese, or Mashed Potatoes

- Display on large flat platter in the deli case
- Prepack in the Grab'N'Go section
- Create a comfort food section in deli case

HEATING INSTRUCTIONS

MICROWAVE OVEN: 2 to 3 minutes or until hot
(or until internal temperature is 165°F as indicated by a calibrated cooking thermometer)

OVEN: Preheat oven to 350°F and reheat for 15 to 20 minutes
(or until internal temperature is 165°F as indicated by a calibrated cooking thermometer)

INGREDIENTS

Ground Beef, Ketchup (Organic Tomato Concentrate From Red Ripe Tomatoes, Organic Distilled Vinegar, Organic Cane Sugar, Salt, Organic Onion Powder, Organic Spice, Natural Flavoring), **Milk** (Milk, Vitamin D3), **Bread Crumbs** (Bleached Wheat Flour, Dextrose, Yeast, Salt), **Eggs** (May Contain Citric Acid), **Onion, Bell Pepper, Tomato Paste** (Tomatoes, Citric Acid), **Carrots, Celery, Parsley, Garlic Powder, Spice, Onion Powder, Salt.**

Contains Egg, Milk, Wheat.

Nutrition Facts

Varies servings per container	
Serving size 4 oz(114g)	
Amount per serving	
Calories 260	
% Daily Value*	
Total Fat 15g	19%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 390mg	17%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 7g	
Includes 0g Added Sugars	0%
Protein 14g	
Vitamin D 0mcg	0%
Calcium 48mg	4%
Iron 2mg	10%
Potassium 305mg	6%

*The % Daily Value 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.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

FROZEN - NEW YORK & ARIZONA*

UPC #: 7-06129-03379-9

PACK SIZE: 2/5 PC

BOX L/W/H: 13.07" x 10.45" x 7.02"

CUBE: 0.56

TI/HI: 14x10

GR WEIGHT: 10.70 LB

SHELF LIFE: Min. 90 days (16 from slack)

NET WT: 10 LB



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*** MINIMUM ORDER:**
Arizona requires minimum of 20 cases