



Mitchell Foods, Inc.

80 Mitchell foods Lane - PO Box 1239
Barbourville, Kentucky 40906-5239
Phone 606-545-6677 ~ Fax 859-286-6885
Email: sales@mitchellfoods.com



Quality Food Products for the Foodservice Industry

www.mitchellfoods.com

Homestyle Meatloaf 2/6 lb Pans

Item Number:	10060	Packaging:	1/3 size aluminum pan/lid
UPC Number:	740909100608	Case Dimensions:	12.75x12.75x3.75
Portion Size:	6 lb	Case Cube:	0.35
Pack	2/6 lb Pans	Pallet Ti x Hi	9 x 11
Net Case Weight:	12 lbs	Handling:	Frozen
		Shelf Life Frozen:	8 Months

INGREDIENTS: GROUND BEEF, WATER, KETCHUP (TOMATO PUREE (WATER, TOMATO PASTE), HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, SALT, ONION POWDER, GARLIC POWDER, NATURAL FLAVORS), GROUND PORK, GREEN PEPPERS, ROLLED OATS, TEXTURED SOY FLOUR, DEHYDRATED ONIONS DICED, SALT, DRY WORCESTERSHIRE SAUCE (CORN SYRUP SOLIDS, SALT, CAMEL COLOR, GARLIC, SUGAR, SPICES, SOY SAUCE SOLIDS (NATURAL FERMENTED WHEAT AND SOYBEANS, SALT, MALTODEXTRIN, CAMEL COLOR), PALM OIL, TAMARIND, NATURAL FLAVORS, SULFITING AGENTS), CITRUS FIBER, BLACK PEPPER.

CONTAINS: SOY

COOKING INSTRUCTIONS: Defrost in refrigerator prior to cooking. Preheat conventional oven to 375 degrees Fahrenheit. Perforate container lid to allow steam to escape. Place on middle oven rack and cook until meat loaf reaches an internal temperature of at least 160 degrees Fahrenheit. When cooked remove from oven and let rest for 15 minutes before slicing into desired portion sizes.

Nutrition Facts	
Portion Size	113 g
Amount Per Portion	210
Calories	
% Daily Value *	
Total Fat 13g	17 %
Saturated Fat 4.8g	24 %
Cholesterol 46mg	15 %
Sodium 838mg	36 %
Total Carbohydrate 9.5g	3 %
Dietary Fiber 1.4g	5 %
Sugar 4g **	
Protein 14g	28 %
Vitamin D 0.1mcg **	0 %
Calcium 32mg	2 %
Iron 1.9mg	11 %
Potassium 373mg	8 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2000 calories a day is used for general nutrition advice.
** Amount is based on ingredients that specify value for this nutrient and 0 for those that don't.

