

## Mitchell Foods, Inc.

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Quality Food Products for the Foodservice Industry



www.mitchellfoods.com

## Original Recipe Chili 4/2.50 lb Boil in Bag Package

| Item Number:          | 83000        | Packaging               | Boil in Poly Bag |
|-----------------------|--------------|-------------------------|------------------|
| UPC Number:           | 740909830000 | <b>Case Dimensions:</b> | 9.75x8.25x4.75   |
| Portion Size:         | 2.50 lb      | Case Cube:              | 0.22             |
| <b>Portion Count:</b> | 4 Pieces     | Handling:               | Frozen           |
| Net Case Weight:      | 10.00 lbs    | Lot Code                | Julian Date      |
| Pallet Ti x Hi        | 19 x 7       | Shelf Life Frozen:      | 12 Months        |

INGREDIENTS: Ground Beef, Tomato Puree, Water, Ground Pork, Chili Powder (Chili Pepper, Paprika, Spices, Salt, Garlic), Textured Vegetable Protein (Soy Flour), Modified Food Starch, Salt.

GUIDELINES - Thaw Product in Microwave or Refrigerator Prior to Heating. Appliances vary; heating times are approximate.

\*MICROWAVE: Empty contents into a microwavable container. Heat on HIGH power (100%) for 4 TO 6 minutes stirring occasionally. Heat an additional 1 to 2 minutes or until contents reaches 165 degrees Fahrenheit. Let stand 1 to 2 minutes before serving. Two or more packages will require additional cooking time. CAUTION PRODUCT WILL BE HOT!

\*STOVE-TOP: Empty contents of bag into a saucepan. Heat uncovered on MEDIUM heat, stirring frequently until product reaches 165 degrees Fahrenheit. Remove from heat and serve. CAUTION PRODUCT WILL BE HOT!

\*WATER BATH: Place sealed bag in a slow boiling water bath for 10 to 15 minutes agitating occasionally. Remove sealed bag from boiling water, empty contents of bag into desired container and serve. CAUTION PRODUCT WILL BE HOT!

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| Nutrition Facts             |                 |  |  |  |
|-----------------------------|-----------------|--|--|--|
| Portion Size                | 28 g            |  |  |  |
| Amount Per Portion Calories | 44              |  |  |  |
|                             | % Daily Value * |  |  |  |
| Total Fat 2.4g              | 3 %             |  |  |  |
| Saturated Fat 0.9g **       | 4 %             |  |  |  |
| Cholesterol 11mg **         | 4 %             |  |  |  |
| Sodium 112mg                | 5 %             |  |  |  |
| Total Carbohydrate 1.9g     | 1 %             |  |  |  |
| Dietary Fiber 0.6g **       | 2 %             |  |  |  |
| Sugar 0.5g **               |                 |  |  |  |
| Protein 4g                  | 8 %             |  |  |  |
| Vitamin D 0mcg **           | 0 %             |  |  |  |
| Calcium 10mg **             | 1 %             |  |  |  |
| Iron 0.6mg **               | 3 %             |  |  |  |
| Potassium 112mg **          | 2 %             |  |  |  |

- \* 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.





