



# Mitchell Foods, Inc.

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*Quality Food Products for the Foodservice Industry*



[www.mitchellfoods.com](http://www.mitchellfoods.com)

## Homestyle Meatloaf 3/5 lb Chubs

Item Number:	10067	Packaging:	5 lb Poly Chub
UPC Number:	740909100607	Case Dimensions:	12.75x12.75x3.75
Portion Size:	5 lb	Case Cube:	0.35
Pack	3/5 lb Chubs	Pallet Ti x Hi	9 x 11
Net Case Weight:	15 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, CARMEL COLOR, GARLIC, SUGAR, SPICES, SOY SAUCE SOLIDS (NATURAL FERMENTED WHEAT AND SOYBEANS, SALT, MALTODEXTRIN, CARMEL 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. Remove meatloaf from poly bag. Place loaf in baking pan and cover with vented foil 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.

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

