Always Available.





Soy TVP, Med. Chunk, "Beef", (100C)

Product Details:

Item Number: 604069 Pack Size: 50 lb. Bag Kosher: Yes Serving Per Case: 224 **Meal Contribution:** Net Weight: 50 lbs. Class: Always Available

Shelf Life: 24 months from production

Temperature Class: Dry Sales Price Per LB: N/A Cook State: Uncooked

GTIN-12 UPC:

GTIN-14: 00810358033885

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size	3.57 oz DRY

Amount Per Serving

Calories	282
	% Daily Value *
Total Fat 1.8g	2.7%
Saturated Fat 0.50g	2.5%
Trans Fat	
Cholesterol 0mg	0%
Sodium 15mg	0.6%
Total Carbohydrate 36g	12%
Dietary Fiber 22g	88%
Total Sugars 14g	
Incl. Added Sugars 0	0%
Protein 50g	_
Vitamin D 0 Calcium 358mg Iron 8mg Potassium 2277mg	0% 35.8% 44% -

^{*} 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.

Ingredients:

Case Price: N/A

Textured Vegetable Protein (soy flour, caramel color)

Allergen Statement:

Soy

Benefits and Suggested Use:

This is a dry soy textured vegetable protein that, when rehydrated, can be used as in a wide application of meat extenders such as sausage, ground meat, pizza topping, chili, taco meat and more. Colored with caramel to look & mimic beef.

Product is Vegan.

National Food Group

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<u>Always</u> Available.





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Bid Specifications:

Shelf Stable for 2 years.

Preparation and Additional Information:

Instructions for Preparation and Cooking:

To hydrate, add 1 part plant protein to 1.5 part water by weight and set aside for 15 minutes. Add the hydrated plant protein into your formula or recipe to partially or completely replace meat. The optimal level of hydration varies with the application.

YIELD: 1.5:1 UP TO 3:1 as prepared when hydrated.

TIPS:

- Do not re-hydrate with boiling water. The product hydrates best with warm water.
- Longer hydration will produce a better yield.
- Ideal to rhydrate within the sauce/recipe so the soy absorbs as much flavor as possible
- Hydrate by weight, not by volume
- If you hydrate in a kettle, put in the plant protein at the same time as when you would the spices as you want to avoid scalding

Logistics Information:

Gross Weight: 51 lbs

Case Dimensions: 21 X 7 X 43

Pallet Count: 33 Double Stack: Yes Cube: 3.658

Block and Tier: 3 and 12

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

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