

Plant Protein, "Taco" Crumble, Lower Sodium (T140)

Product Details:

Item Number: 606024  
Pack Size: 25 lb. Box  
Serving Per Case: 113  
Net Weight: 25 lbs.

Kosher: Yes  
Meal Contribution:  
Class: Always Available  
Shelf Life: 12 months from production date  
Temperature Class: Dry  
Cook State: Fully Cooked  
GTIN-12 UPC:  
GTIN-14:

Sales Price Per LB: N/A  
Case Price: N/A

Ingredients:

Textured vegetable protein (soy flour, caramel color, zinc oxide, niacinamide, vitamin A palmitate, ferrous sulfate, copper gluconate, calcium D-pantothenate, cyanocobalamin, pyridoxine hydrochloride, thiamine mononitrate, riboflavin), water, soybean oil, hydrolyzed soy protein, onion powder, inactive yeast, salt, spice, natural flavors, paprika.

Allergen Statement:

Soy

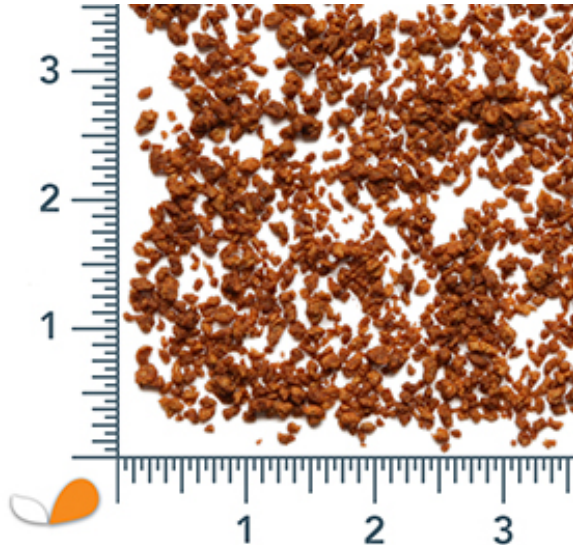
Nutrition Facts

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

Serving Size	3.57oz DRY
Amount Per Serving	
Calories	310
% Daily Value *	
Total Fat 9g	13.8%
Saturated Fat 1.5g	7.5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 930mg	38.75%
Total Carbohydrate 30g	10%
Dietary Fiber 18g	72%
Total Sugars 11g	
Incl. Added Sugars 0g	0%
Protein 40g	-
Vitamin D	-
Calcium 291mg	29.1%
Iron 7.4g	2.4%
Potassium 1770mg	-

\* 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.

National Food Group  
Email: info@nationalfoodgroup.com . Direct: 800.886.6866  
Fax: 248.669.3000  
46820 Magellan Dr., Suite A, Novi, MI 48377-2454  
www.nationalfoodgroup.com . Call Toll Free: 800.886.6866



## Plant Protein, "Taco" Crumble, Lower Sodium (T140)

### Bid Specifications:

TACO SEASONED TEXTURED SOY PROTEIN. Lower Sodium version. 25 lb lined box. 1 year Dry Storage shelf life! Certified Kosher. Vegan too. Requires only water to rehydrate. National Food Group item 606024 or approved equal.

### 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 hydrate 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:** 26 lbs

**Case Dimensions:** 0 X 0 X 0

**Pallet Count:** 60

**Double Stack:** Yes

**Cube:** 0

**Block and Tier:** 10 and 6

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.

#### National Food Group

**Email:** [info@nationalfoodgroup.com](mailto:info@nationalfoodgroup.com) . **Direct:** 800.886.6866

**Fax:** 248.669.3000

46820 Magellan Dr., Suite A, Novi, MI 48377-2454

[www.nationalfoodgroup.com](http://www.nationalfoodgroup.com) . **Call Toll Free:** 800.886.6866