

Plant Protein, Flavored, "Ham" Chipleets - Lower Sodium (H141)

Product Details:

Item Number: 606691
Pack Size: 25 lb. Box
Serving Per Case: 114
Net Weight: 25 lbs.

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

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

Ingredients:

Textured vegetable protein (soy flour, red 3), soybean oil, water, artificial flavor (hydrolyzed corn protein, hydrolyzed soy protein, yeast extract, artificial flavor, sunflower oil, dextrose, disodium inosinate, disodium guanylate), brown sugar, natural flavors, salt.

Allergen Statement:

Soy

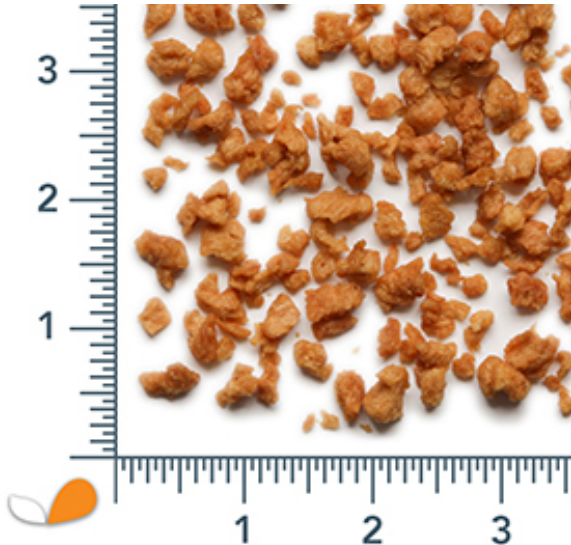
Nutrition Facts

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

Serving Size	3.5 oz. Dry
Amount Per Serving	
Calories	370
% Daily Value *	
Total Fat 19g	29%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 400mg	16.6%
Total Carbohydrate 29g	9.6%
Dietary Fiber 16g	64%
Total Sugars 13g	
Incl. Added Sugars	—
Protein 37g	—
Vitamin D	—
Calcium	18%
Iron	37%
Potassium	—

* 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.

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Bid Specifications:

HAM FLAVORED TEXTURED VEGETABLE PROTEIN. Vegetarian 'ham' flavored soy protein is designed to mimic 'ham' in flavor, color and texture! Certified Kosher & Vegan. Lower sodium than sister formula. Requires only water added to rehydrate and serve. 100% vegetarian. Contains all essential amino acids. 1 year dry storage shelf life. National Food Group item 606691 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

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