



Soy TVP, Crumble, Special Fortified, QR800C(SF)

Product Details:

Item Number: 611065

Pack Size: 50 lb. Bag

Serving Per Case: 224

Net Weight: 50 lbs.

Kosher: Yes

Meal Contribution:

Class: Always Available

Shelf Life: 24 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, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, Vitamin A palmitate, calcium pantothenate, thiamine mononitrate, pyridoxine hydrochloride, riboflavin, cyanocobalamin)

Allergen Statement:

Soy

Benefits and Suggested Use:

Designed to look and taste just like ground beef. Helps reduce the overall fat and cholesterol of your dish. Extends the yield of your beef. Soy is shelf stable and Kosher.

Product is Vegan & Ready to Eat!

Nutrition Facts

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

Serving Size 3.57oz

Amount Per Serving

Calories 280

% Daily Value *

Total Fat 2g 3%

Saturated Fat .5g 2.5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 15mg 0.6%

Total Carbohydrate 36g 12%

Dietary Fiber 22g 88%

Total Sugars 14g

Incl. Added Sugars 0g 0%

Protein 50g

Vitamin D 0mg 0%

Calcium 358mg 35.8%

Iron 9.7mg 53%

Potassium 2280mg

* 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



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Bid Specifications:

SOY: Vegetarian Soy Ground "Beef". Textured soy pieces to mimic ground beef in texture, flavor and appearance. Caramel Color Added. Size is typically 1/8" to 1/4" crumble as prepared. Pack: 50 lb bag, multi walled with a minimum 2 year shelf life DRY storage. Must be Kosher and Halal Certified. Minimum 50g protein per 100g dry. Sodium not to exceed 20mg for 100g dry. Cholesterol free. Typical rehydration is 200 lbs from a 50 lb bag.

Product is ready to eat!

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: 51 lbs

Case Dimensions: 19.5 X 5 X 39

Pallet Count: 33

Double Stack: Yes

Cube: 2.201

Block and Tier: 3 and 11

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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