

Plant Protein, Classic, Strip, "Beef", (2000-20C)

Product Details:

Item Number: 88390
Pack Size: 50 lb. Bag
Serving Per Case: 200
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)

Allergen Statement:

Soy

Benefits and Suggested Use:

Designed to look just like "beef". Helps reduce the overall fat and cholesterol of your dish. Extends the yield of your beef OR you can serve alone in any recipe. Soy is shelf stable, vegetarian, Kosher & Halal too! Product is Vegan! Triple Certification makes streamlining menus easy.

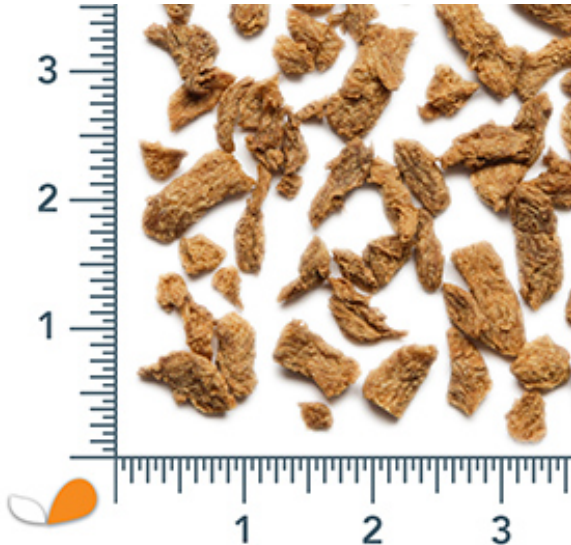
Nutrition Facts

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 1.80g	3%
Saturated Fat 0.50g	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 0mcg	0%
Calcium 358mg	35%
Iron 8mg	44%
Potassium 2277mg	-

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* 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:

SOY: Vegetarian Soy "Beef" Chunks. Textured soy pieces to mimic beef strips in texture and appearance. Chunks/Strips are about 1/2"-1". Caramel Color Added. Pack: 50 lb bag, multi walled Kraft with a minimum 2 year shelf life DRY storage. Must be Kosher & Halal Certified. Minimum 50g Protein per 100g Dry. Sodium not to exceed 20mg per 100g dry. Cholesterol free. Typical rehydration is 200 lbs from a 50 lb bag.

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: 21 X 7 X 43

Pallet Count: 30

Double Stack: No

Cube: 3.658

Block and Tier: 3 and 10

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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