



Must Be Cooked Thoroughly

SALT, MALTODEXTRIN, LACTIC ACID, CITRIC ACID], WHEAT FLOUR, SUGAR, FLAVORS, CARAMEL COLOR, VEGETABLE BASE (SALVÉED VEGETABLE (CARROTS, CELERY, ONION), SUGAR, SOYBEAN OIL, SALT, MALTODEXTRIN, MODIFIED CORN STARCH, FLAVORING], FLAVORING, SALT, MONO- AND DIGLYCERIDES, BLACK PEPPER EXTRACTIVES, LACTIC ACID, SPICE EXTRACTIVE, BEET JUICE CONCENTRATE).

Salisbury Steak Patty with Gravy

Nutrition Facts Serving Size 1 steak with gravy (163g) Servings Per Container 12

NGREDIENTS: SALISBURY STEAK (BEEF, WATER, BREAD CRUMBS

Amount Per Serving			
Calories 210	Calorie	Calories from Fat 110	Fat 110
		% Dai	% Daily Value*
Total Fat 12g			18%
Saturated Fat 5g	. G		25%
Trans Fat 0.5g			
Cholesterol 50mg	DL DL		17%
Sodium 770mg			32%
Total Carbohydrate 9g	ate 9g		3%
Dietary Fiber less than 1g	ess thar	1 1g	3%
Sugars less than 1g	an 1g		
Protein 15g			
Vitomin A 00/		Vitamin C. 0%	C: 0%
Vitaliiii A O /o			2
Calcinm 0%	•	Iron 10%	%
*Percent Daily Values are based on a 2,000 calorie diet.	are based	on a 2,000	calorie diet
Your daily values may be higher or lower depending on	/ be higher	or lower d	epending or
your calone needs:	Calories: 2,000	2,000	2,500
Total Fat	Less than 65g	659	800

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Tout daily values may be migher of tones depending	y De Illigiller e	1000	
your calorie needs:	Calories: 2,000	2,000	2,500
Total Fat	Less than	659	809
Sat Fat	Less than	20g	259
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		3000	3759
Dietary Fiber		25g	300
Calories per gram:			100
	Carbohydrate 4	•	Protein 4

Do not loosen lid on tray. Place tray on sheet pan; bake. During last 10-15 minutes gently rotate steaks and spoon with gravy. Replace lid.

30°/32°F (-1°/0°C) Instructions

0°F (-17°C) 65 to 70 min.

• DO NOT RE Equipment

40 to 45 min. Thawed

Convection Oven 325°F (163°C) Preheated

Do not loosen lid on tray. Place tray on sheet pan; bake. During last 10-15 minutes gently rotate steaks and spoon with gravy. Replace lid.

50 to 55 min.

1 hour and 10 to 15 min.

Conventional Oven 400°F (204°C) Preheated NET WT. 4 LB. 5 0Z. (1.95kg)

Equipment varies. Adjust cooking time and temperature as needed.
 Product must be cooked thoroughly. Internal temperature should reach 1857F (74°C) as

COOKING INSTRUCTIONS For Food Safety & Quality

measured by a food thermometer.

• Product may be thawed up to 48 hours under retrigeration prior to cooking.

FLAVOR, MODIFIED CORN STARCH, DEHYDRATED ONION, SPICES, GARLIC, ISOLATED SOY PROTEIN), GRAVY (WATER, BEEF TALLOW [BHT AND CITRIC ACID ADDED TO HELP PROTECT IBLEACHED WHEAT FLOUR, YEAST, SALT, SUGARJ, CONTAINS 2% OR LESS OF. SALT, BEEF FLAVOR (YYEAST EXTRACT, LEEK JUICE CONCENTRATE, DISODIUM FLAVORI, MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF: ONION, BEEF FLAVOR (BEEF EXTRACT, YEAST EXTRACT, FLAVOR, INOSINATE, DISODIUM GUANYLATEI, SALT, AUTOLYZED YEAST EXTRACT, BEEF FAT, SUGAR, MALTODEXTRIN, CARAMEL COLOR,

CONTAINS: SOY, WHEAT.

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PACKAGED IN THE USA

