

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

### Product Details:

Item Number: 88390  
 Pack Size: 50lb 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: NA  
 Case Price: NA

### 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 -

\* 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.

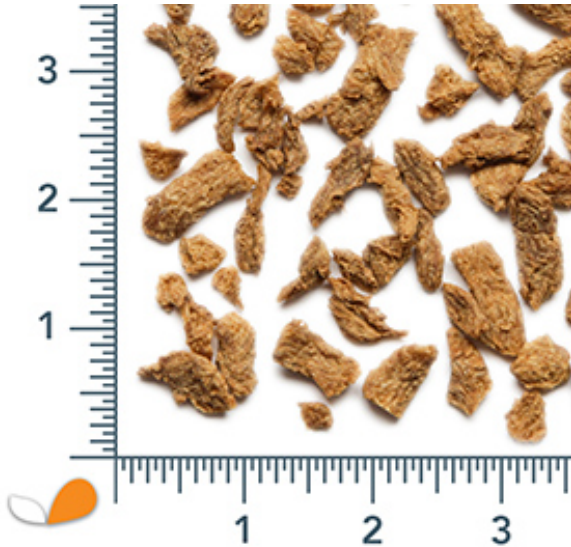
### National Food Group

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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:** 33

**Double Stack:** Yes

**Cube:** 3.658

**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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