



Meat Loaf- Ready to cook

Travisco Brand Meat Loaf allows you to serve up great taste and down-home comfort cooking with ease. Do you love a meatloaf with green peppers and just the right amount of onions? Our special recipe is sure to please your customers!



Benefits:

Flash frozen at peak freshness

Diced onions and green bell peppers add flavor

No messy and labor intensive chopping or mixing involved

Just remove from package, set on broiler pan, cover with foil and bake

Meat Loaf Travis code # 118 Packed in 3-5 lb. Cryovac packs

15# case gross wt. 16# UPC code # 7-24585-00118-3

Box size: 14.18 x 8.56 x 7.25 Box cube: .510 Tie & High: 15 x 6

Nutrition Facts

Serving Size: 1 slice (113 g)
Servings Per Container:

Amount Per Serving

Calories 240 Calories from Fat 139

% Daily Value*

Total Fat 16g 24%

Saturated Fat 6g 29%

Trans Fat 0g

Cholesterol 50mg 18%

Sodium 460mg 19%

Total Carbohydrate 11g 4%

Dietary Fiber 1g

Sugars 2g

Protein 14g

Vitamin A 4% • Vitamin C 10%

Calcium 2% • Iron 10%

* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Cooking instructions from frozen:

Preheat oven to 375 degrees f. Remove meatloaf from cryovac pack and place on broiler pan and cover with aluminum foil OR wrap in aluminum foil and put on baking pan . Bake for 2 hours and 30 minutes. Remove foil(or if using baking sheet just unwrap top) and cook an additional 15 minutes or until internal temperature reaches 170 degrees f. Cook times may vary.

If cooking from thawed state, place frozen package in refrigerator or cooler for 48 hours. Sealed package can be held up to 7 days in refrigerator.

Cooking instructions from thawed:

Preheat oven to 375 degrees f. Remove meatloaf from cryovac pack and place on broiler pan and cover with aluminum foil OR wrap in aluminum foil and put on baking pan . Bake for 1 hour and 10 minutes. Remove foil(or if using baking sheet just unwrap top) and cook an additional 20 minutes or until internal temperature reaches 170 degrees f. Cook times may vary.



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