

Item Number: **25652** 

Product HORMEL® Pot Roast, Choice, Name: Clod Chuck, Well, Precooked,

20%, Wet Pack, 1 pc

Master Item Name: POT ROAST CHOICE CLOD W 1PC

## **Product Fact Sheet**

Product Information IFDA Information

UCC Manufacturer ID: 37600 IFDA Category: Meat

Manufacturer Sequence:966321IFDA Class:Beef, PrecookedBrand Manager:SAM J. WEIKUMProduct Family:Roast BeefBrand:HormelFS Brand Manager:SAM J. WEIKUM

IFDA Status: Go

**Specifications** 

Ship Container UPC: 90037600256523 Storage Range

 Unit UPC:
 Recommended:
 0 F

 Specification Number:
 3969L
 Maximum:
 10 F

 Pallet Code:
 361
 Minimum:
 -20 F

**Pallet Pattern:** 12 x 5 = 60 Description: Keep Frozen

Full Pallet: 824.58 lbs.

Catch Weight? VARIABLE Kosher? No
Leaker Allowance: N Contains Allergens: No Big 8 Allergens Present

Truckload Quantity: 52 Bioengineering Information: The National Bioengineered Food

Disclosure regulations do not require disclose on the label for this product. Please contact the Regulatory Affairs group (RALF) for additional Bioengineered evaluation required on this item.

Grade/Quality: USDA Choice

Total Code Days: 180 Min Delivered Shelf Life Days: 30

**Master Dimensions** 

**Case Dimensions:** 14.75"L x 8.88"W x 6.06"H

Cubic Feet:.450 CUFTUnit Quantity:1

**Net Weight:** 12.89 LB Unit Size:

Gross Weight: 13.74 LB Pack: CWT

Tare Weight: .85 LB

Nutrition Facts Domestic Nutrition Only

Household Serving Size (g): 84 Household Unit: 3 oz

Household Serving Size (oz.): 2.96 Daily Vitamin A (%): .00
Calories: 150.00 Daily Vitamin C (%): .00

Calories From Fat: 110.00 Daily Calcium (%) .00
Falories from Saturated Fat: Daily Iron (%): 6.00

Calories from Saturated Fat: Daily Iron (%):

Total Fat (g): 12.00 Daily Vitamin D (%):

 Saturated Fat (g):
 5.00
 Daily Vitamin E (%):

 Trans Fat (g):
 .00
 Daily Thiamin (%):

Trans Fat (g): .00 Daily Thiamin (%):

Monounsaturated Fat (g): Daily Riboflavin (%):

Polyunsaturated Fat (g): Daily Niacin (%):

Cholesterol (mg): 65.00 Daily Folacin (%):

Sodium (mg): 290.00 Daily Vitamin B12 (%):
Potassium (mg): 190.00 Daily Biotin (%):
Carbohydrate (g): .00 Daily Pantothenic Acid (%):

Dietary Fiber (g): .00
Sugar (g): .00
Daily Phosphorus (%):
Daily Iodine (%):

 Water:
 Daily Magnesium (%):

 Ash:
 1.91
 Daily Zinc (%):

 Protein (g):
 11.00
 Daily Copper (%):

Daily Carbohydrates (%): .0

Daily Sodium (%): 12.00
Daily Dietary Fiber (%): .00
Daily Saturated Fat (%): 25.00
Daily Fat (%): 18.00

Daily Cholesterol (%): 22.00

Method: Analytical Product Form: As Purchased

 NLEA Adjusted Values:
 Y
 Label Number:

 Child Nutrition Label:
 N
 Food Category Code:

Recipe Code: Source Code:

**Product Description** 

**General Description:** Since it is precooked all that's necessary is to heat and serve. This product is so tender you can cut it with a fork. It

has an unmatched spice blend with garlic and onion. Performs best when your operator shreds this pot roast.

**Benefits of Using This Product:** Unmatched cook consistency and minimal purge saves time and labor.

**Product Claims:** GLUTEN FREE NO MSG ADDED

**Nutrition Claims:** 

**List of Ingredients:** Contains Up to 20% of a Solution++ Rubbed with Onions, Black Pepper. ++Solution Ingredients: Water, Salt,

Sodium Phosphates, Sugar, Flavoring.

Preparation and Cooking Instructions: HANDLING INSTRUCTIONS: TO THAW: Remove pot roast from corrugated box and place on a sheet pan. Thaw in 34°-40°F refrigerator. Leave space around the roast to allow for air circulation. Allow 2-3 days for roast to

completely thaw. HEATING DIRECTIONS This pot roast is fully cooked. DO NOT OVERHEAT! Warming to desired serving temperature is all that is required. For best results, use a digital meat thermometer to determine internal temperature. CONVECTION OVEN (FROM THAWED): 1. Preheat oven to 275°F. 2. Open the protective cooking bag and place the pot roast and its juices into a large pan with at least 2-inch sides. Cover the pan with aluminum foil. 3. Warm the pot roast for 2 hours or until warm (thickest portion reaches 135°-140°F). 4. Allow roast to rest for 20 minutes before shredding or slicing. CONVENTIONAL OVEN (FROM THAWED): 1. Preheat oven to 325°F. 2. Open the protective cooking bag and place the pot roast and its juices into a large pan with at least 2-inch sides. Cover

the pan with aluminum foil. 3. Warm the pot roast for  $2\frac{1}{2}$  hours or until warm (thickest portion reaches 135°-140°F). 4. Allow roast to rest for 20 minutes before shredding or slicing.

Yield / Portion: 100% yield

**Suggested Uses:** Center of the plate and sandwich applications

Other Information: Tender pot roast ready to reheat and serve providing an extremely tender and flavorful finished product.

\* Yield is based on average standard yields and may vary from case to case.



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## **Nutrition Label**

## **Nutritional Facts**

**Serving Size:** 3 oz (84g)

Amount Per Serving	
Calories 150	
Calories From Fat 110	
	% Daily Value
Total Fat 12g	18%
Saturated Fat 5g	25%
TransFat 0g	
Cholesterol 65mg	22%
Sodium 290mg	12%
Potassium 190mg	
<b>Total Carbohydrate</b> 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 11g	
Total Vitamin A 0%	
Vitamin C 0%	
Calcium 0%	
Iron 6%	

**Domestic Nutrition Only** 

**Unit UPC Item Number:** 

25652

**Unit UPC Code:** 

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**Contains Allergens:**No Big 8 Allergens Present

Bioengineering Information:

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