

Premium Three Bean Chili (Portion Pack)

JTM Item Number: 5385

Product Title

Ingredients

THREE BEAN VEGETABLE CHILI

Nutritional Information	Per Serving	Per 100 Grams
	Ociving	100 Grains
Serving Size (oz.)	8.00	3.53
Serving Size (g)	226.8	100.0
Servings Per Case	30	68
Calories	261	115
Calories from Fat	65	29
Protein (g)	12	5
Carbohydrates (g)	38	17
Fiber (g)	11	5
Total Fat (g)	7	3
Saturated Fat (g)	1.1	0.5
Trans Fat*	0.0	0.0
Cholesterol (mg)	0	0
Sodium (mg)	538	237
Sugar (g)	6	3
Vitamin A (IU)	754	333
Vitamin C (mg)	27	12
Calcium (mg)	95	42
Iron (mg)	4	2
*Contains 0 grams of add	ded trans fat	

Allergens

CN Statement: CN ID Number:

GARLIC, SPICES.

None

Product Specifications

UPC (GTIN)	00049485053859
Case Pack	30/8oz 15#
Net Weight	15.000
Gross Weight	17.300
Case Length	24.000
Case Width	24.000
Case Height	6.750
Case Cube	1.125
TixHi	6x7
Shelf Life	730

Preparation

KEEP FROZEN Preferred method--Steamer: Place a case of frozen bowls in the steamer on a perforated tray or pan. Heat at 212 degrees F for 25-30 minutes, or until the product reaches the desired serving temperature based on local requirements. Serve or move to a heated holding cabinet until ready for hot service. If a steamer isn't available, then use the dry heat method: Convection Oven: Preheat the convection oven to 350 degrees F, with the fan set on low. Place a case of frozen bowls in the oven on a sheet pan with parchment paper, if available. Heat for 25 to 30 minutes, or until the product reaches the desired serving temperature based on local requirements. Serve or move to a heated holding cabinet until ready for hot service.

COOKED RED KIDNEY BEANS, WATER, COOKED BLACK BEANS, COOKED GREAT NORTHERN BEANS, TOMATO STRIPS IN PUREE (with salt and citric acid), TOMATO PASTE, CELERY, ONIONS, SOYBEAN OIL, GREEN BELL PEPPERS, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, MASA HARINA (corn masa flour, trace of lime), SUGAR, DEHYDRATED CILANTRO, DEHYDRATED

December 14, 2020

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