



Nutrition Facts

Serving Size: 6 OZ

Number of Servings per 26

Amount Per Serving

Calories: 160

Calories from Fat: 25

% Daily Value*

Total Fat 2.5 g 4%

Saturated Fat 1.5 g 8%

Trans Fat 0 g

Cholesterol 135 mg 45%

Sodium 110 mg 5%

Total Carbohydrate 0 g 0%

Dietary Fiber 0 g 0%

Sugars 0 g %

Protein 35 g %

Vitamin A	Per Srv	0%	Vitamin C	Per Srv	0%
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Calcium	0%	Iron	8%
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*Percent DailyValues are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less than		
Sat. Fat	Less than		
Cholesterol	Less than		
Sodium	Less than		
Total Carbohydrate			
Dietary Fiber			
Calories per gram			
Fat	Carbohydrate		Protein

* Benefits

Profitable-portion control provides exact food costs. Quality Assured-consistent quality means the same great product. Food Safety-pre-portioned to reduce the risk of contamination. Versatile-wide variety of menu applications.

Ingredients

Veal

⚠ Allergens

Free From:

- shellfish
- eggs
- fish
- dairy
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

40 individually vacuum sealed packages containing a 4 ounce Dairy veal cutlet. Keep frozen at 0 degrees Fahrenheit or below.

Serving Suggestions

Veal Parm Veal Picatta Veal Marsala

Prep & Cooking Suggestions

To Thaw: Place unbreaded cutlet in the refrigerator overnight. If time does not allow, place the cutlet in the sink under cold, running water (do not remove the cutlet from vacuum-sealed bag); this method should defrost the cutlet within a few minutes. Do not attempt to thaw in the microwave or in warm water. Do not let cutlets sit at room temperature to defrost. Stovetop: Season cutlet with salt and pepper or your favorite spice mix. Coat both sides of cutlet in flour (optional). In a sauté pan, heat a 50/50 mix of oil and butter over medium-high heat. Sauté cutlets for approximately one minute per side (time will vary with temperature). Internal temperature should reach 145F or for maximum food safety, temperature should reach 165F. Deep Fryer: Season cutlet with salt and pepper or your favorite spice mix. Coat both sides of cutlet in flour then dip in lightly beaten eggs and bread crumbs. Cook cutlet in deep fryer at

📄 Product Specifications

Brand	Manufacturer	Product Category
SUMMIT RIDGE	Catelli Brothers, Inc.	Specialty Meats

MFG #	SPC #	GTIN	Pack	Pack Desc.
3424	002973	90700159034248	40	40 x 4 OZ RD/ CS

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
10.8 LB	10 LB	Yes	NZ,US		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
17 in	9.83 in	5.6 in	0.54 FT3	10x10	365 DAYS	-10°F / 0°F



Nutrition Analysis

Calories	0 KJO	Total Fat	2.5 g	Sodium	110 mg
Protein	35 g	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates...	0 g	Saturated Fat	1.5 g	Iron	0 mg
Sugars	0 g	Polyunsaturated Fat		Potassium	
Dietary Fiber		Monounsaturated Fat	0.5 g	Zinc	
Lactose		Cholesterol	135 mg	Phosphorus	
Sucrose					
Vitamin A(IU)	0 NIU	Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

