727821



No Bean Beef Chili



A hearty, sweet & spicy meat chili loaded with tomatoes and onions and has a kick from jalapenos.



About 15 servings per pouch	
Serving size	1 cup (243g)
Amount Per Serving	
Calories	310
%	Daily Value*
Total Fat 16g	21%
Saturated Fat 6g	30%
Trans Fat 1g	
Cholesterol 85mg	28%
Sodium 830mg	36%
Total Carbohydrate 15g	5%
Dietary Fiber 3g	11%
Total Sugars 9g	
Includes 3g Added Sugars	6%
Protein 26g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 3.8mg	20%
Potassium 790mg	15%
*The % Daily Value (DV) tells you how much a ni	utrient in a serving of

INGREDIENTS: COOKED GROUND BEEF, WATER, TOMATO FILLETS (TOMATOES, SALT, CALCIUM CHLO-RIDE, CITRIC ACID), TOMATO PASTE (TOMATOES, CITRIC ACID), ONIONS, DICED TOMATOES (TOMATOES, TO-MATO JUICE, LESS THAN 2% OF CALCIUM CHLORIDE, CITRIC ACID), CONTAINS LESS THAN 2% OF JALA-PENO PEPPERS, BROWN SUGAR, BEEF BASE (ROASTED BEEF AND BEEF STOCK, SALT, SUGAR, MALT EXTRACT, TOMATO PASTE, FLA-VORS, SOY SAUCE (WATER, SOY-BEANS, WHEAT, SALT), LESS THAN 2% OF SUNFLOWER OIL, CORN OIL, BEEF FAT, POTATO STARCH), CHILI POWDER (CHILI PEPPER, SPICES, SALT, DEHYDRATED GARLIC), SPIC-ES, SALT, DEHYDRATED GARLIC, CILANTRO.

CONTAINS: SOY, WHEAT.

BIOENGINEERED STATUS: Exempt from Bioengineered disclosure.

Product #	UPC Code		Pack Size
4664454	Case UPC:	00 093901 72782 4	2x8 lb Pouches Per Case
	Prod	duct UPC: NA	Net Weight: 16.00 lb
			Gross Weight: 16.50 lb
Microbiological		Pallet/Case Configura	tion
Standard Plate Count	100,000/g	Case Dimensions:	14.750" x 8.063" x 5.625" 0.39 cuft
Yeast and Mold:	100/g	Pallet Configuration:	15 Case x 8 Layer = 120 Total Cases

Code Date Description: Coding is a use by date on the case label, the container or embossed on the pure pack gable heat seal in MM/DD/YY format.

Storage Instructions: Store and transport at 33-38 degrees Fahrenheit

Claims: Icons will be placed below the ingredient declaration when applicable.









Date: 12.13.2021	Updated By: Michelle Pesho
Supersedes: 02.10.2021	Update Reason: BE statement added.