

# Trepuree® Beef Stroganoff



CASE CODE  
**2715**  
**0**

PACK & SIZE  
**24 x 250 g**



Source of Calcium



Source of Fibre



Source of Iron



Source of Potassium



A beef stroganoff pureed entrée, served with butternut squash and herbed potatoes.

- Trepuree's attractive presentation, delicious aroma and wide selection of pureed entrees will provide a nutritious, safe, pleasurable mealtime experience for those with swallowing difficulties

## NUTRITION FACTS

Per 100 g

**Calories 121.15**

Total Fat 6.03 g	<b>0%</b>
Saturated Fat 1.9 g	<b>0%</b>
+ Trans Fat 0.18 g	
Cholesterol 14.31 mg	<b>0%</b>
Sodium 225.11 mg	<b>0%</b>
Total Carbohydrate 11.39 g	<b>0%</b>
Sugars 2.92 g	<b>0%</b>
Dietary Fibre 1.24 g	<b>0%</b>
Protein 5.95 g	<b>0%</b>
Potassium 220.07 mg	<b>0%</b>
Calcium 39.45 mg	<b>0%</b>
Iron 0.98 mg	<b>0%</b>
Phosphorus 76 mg	<b>0%</b>

\*5% or less is a little. 15% or more is a lot.

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

## SPECIFICATIONS

Case Code	27150
Pack & Size	24 x 250 g
Case Weight	6.30 kg
Case Size	34.80 cm x 31.50 cm x 17.00 cm
Cube	0.0200 m

## Ingredients

Rehydrated potatoes (contains mono- and diglycerides, sodium phosphate, citric acid), Butternut squash, Beef, Water, Kidney beans, Canola and/or soybean oil, Skim milk powder, Sugars (dextrose), Soy protein isolate, Butter, Salt, Modified corn starch, Vinegar, Xanthan and locust bean gum, Cream, Soy lecithin, Whey protein concentrate, Dried garlic, Onion powder, Dried parsley, Spices, Ascorbic acid, Flavour, Annatto, Turmeric, Caramel.

## Preparation

1. Temper sealed Trepuree® entree at 4°C (40°F) or below for 24-48 hours. **DO NOT REMOVE CLEAR FILM SEAL BEFORE COOKING.**
2. Choose a recommended cooking method below. **In all methods, ensure that a minimum internal temperature of 74°C (165°F) is reached in all strips.** Handle with care after cooking as dishes are hot.
  - **Conventional or Convection oven:** Preheat oven to 150°C (300°F). Place sealed dishes on baking tray. Heat for 45-50 minutes in conventional oven or 35-45 minutes in convection oven until a minimum internal temperature noted above is reached.
  - **Rethermalization carts:** Retherm instructions vary by equipment manufacturer. Please contact your equipment manufacturer for specific heating instructions to achieve desired internal temperature noted above.

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## Serving Ideas

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Simply transfer to a serving dish, temper, heat and serve. Each 250g serving is portion controlled for meat, vegetable and starch.

## Storage & Handling

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**Shelf Life :** 15 months

Do not re-freeze. Do not use if film is torn or missing. Do not hold refrigerated product longer than 2 days.