

Trepuree® Roast Beef

Campbell's
Foodservice

Campbell's
texturemodified
COLLECTION

CASE CODE
2719
0

PACK & SIZE
24 x 250 g

Source of
Calcium

FIBRE Source of
Fibre

Source of
Iron

Source of
Potassium



A roast beef pureed entrée, served with sweet carrots 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 127.45

Total Fat 8.11 g	0%
Saturated Fat 2.15 g	0%
+ Trans Fat 0.18 g	
Cholesterol 14.01 mg	0%
Sodium 230.39 mg	0%
Total Carbohydrate 8.67 g	0%
Sugars 2.58 g	0%
Dietary Fibre 1.81 g	0%
Protein 5.85 g	0%
Potassium 194 mg	14%
Calcium 41.17 mg	0%
Iron 0.92 mg	0%
Phosphorus 77 mg	0%

*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	27190
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

Carrots, Water, Beef, Rehydrated potatoes (contains mono- and diglycerides, sodium phosphate, citric acid), Kidney beans, Canola and/or soybean oil, Skim milk powder, Soy protein isolate, Butter, Salt, Carrot juice concentrate, Xanthan and locust bean gum, Soy lecithin, Brown sugar, Vinegar, Whey protein concentrate, Dried garlic, Onion powder, Dried parsley, Flavour, Spices, 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

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

Storage & Handling

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.