



Plant Based Veggie Roast & Wild Rice Stuffing



USA Specifications

Nutrition Facts

5 servings per container
Serving size 1/5 roast (147g)

Amount per serving
Calories **300**

	% Daily Value*
Total Fat 10g	13%
Saturated Fat 1.5g	8%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 670mg	29%
Total Carbohydrate 19g	7%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 33g	66%
Vitamin D 0mcg 0%	• Calcium 50mg 4%
Iron 2.8mg 15%	• Potassium 900mg 20%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: ROAST: VITAL WHEAT GLUTEN, WATER, ORGANIC TOFU (WATER, ORGANIC SOYBEANS, MAGNESIUM CHLORIDE, CALCIUM CHLORIDE), EXPELLER PRESSED CANOLA OIL, NATURAL FLAVORS, SEA SALT, CONTAINS LESS THAN 2% OF ONION, CARROT, CELERY, GARLIC, LEEK, ROSEMARY EXTRACT, LEMON JUICE CONCENTRATE, OAT FIBER, CORNSTARCH, CALCIUM LACTATE, POTASSIUM CHLORIDE.

CONTAINS: SOY, WHEAT

INGREDIENTS: STUFFING: WATER, BROWN RICE, BREAD CUBES (ENRICHED WHEAT FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, AND FOLIC ACID], PALM FRUIT OIL, YEAST, CANE SUGAR, SEA SALT), ONIONS, CELERY, WILD RICE, EXPELLER PRESSED CANOLA OIL, CONTAINS LESS THAN 2% OF SEA SALT, SPICES, DEHYDRATED ONION, GRANULATED GARLIC, NATURAL FLAVORS, CANE SUGAR, SUNFLOWER OIL, MALTODEXTRIN.

CONTAINS: WHEAT

Item Number: 10192
Case GTIN: 100 25583 07461 0
Item UPC: 0 25583 07461 3

Net Weight: 26oz (737g)
Case Pack: 6/26oz

Microbiological
Salmonella/Listeria: Negative
Coliforms/E.Coli: <100CFU/g
SPC, Yeast/Mold: <1000 CFU/g

Chemical
pH: 5.0 - 7.0
Aw: 0.95-0.99
Moisture: 44-60%

Preserved Identity
Vegan
Non-GMO Project Verified
Certified Kosher Parve by KSA

Handling
Keep Refrigerated
OK to Freeze
Not Fully Cooked- Cook to Internal Temp of 165°F

Shelf Life
Frozen, unopened: 730 days
Refrigerated, unopened: 90 days from pack date
Refrigerated, opened: 5-7 days

Preparation Instructions:
Roast: thaw, remove plastic casing and clips. Place in a pan, cover with half of baste of choice, wrap/cover tightly. Cook for 1 hour, 20 minutes. Uncover and coat with remaining baste. Cook for additional 10 minutes. Slice with serrated knife.