Home Food Service - Agostino Item Specification Sheet					
Company Packed For	HFS				
Product Name	MARINATED BEEF TRI-TIP				
CSB ID#	126125				
Product Description					
Pieces Per Package	1				
Piece Weight (in ounces)	24 oz				
Package Weight	1.50 LB				
Label ID	4x3 HFS LABEL				
Cooking Instructions	Remove product from the packaging with a knife. Preheat Oven to 325*F. Cook for about 1 1/2 hours and when the internal temperature reaches 155*F.				
	*Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.				
Ingredients	INGREDIENTS: Beef Tri-Tip Roast, Water, Seasoning: Dextrose, Salt, Hydrolyzed Soy Protein, Oinon & Garlic Powder, Spices & Paprika, Sodium Phosphates (3.5%), Caramel Color, Natural Wine Flavor, Autolyzed Yeast Extract, Mustard Seeds, Citric Acid. No more than 2% tricalcium phosphate added to prevent caking.				
Allergins	SOY				

Nutrafacts

Nutrition
Facts

Serv. Size6 oz (170g) Serv. Per Cont.4 Calories 280

Fat Cal. 120

\*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/serving	%DV*	Amount/serving	%DV*
Total Fat 13g	20%	Total Carb. 5g	2%
Sat. Fat 4.5g	24%	Fiber 0g	0%
Trans Fat 0g		Sugars 3g	
Cholest. 110mg	37%	Protein 36g	
Sodium 1110mg	46%		
Vitamin A 0%	Vitamin C0%	Calcium 10%	• Iron 15%

1.5lb

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Package and Box Labels



## **Burgundy Pepper**

Marinated Tri-Tip
Dextrose, Salt, Hydrolyzed Soy Protein, Burgundy Wine
Powder (Maltodextrin, Burgundy wine Solids), Onion
and Garlic, Spices, Sodium Phosphates (3.5%),
Caramel Color, Autolyzed Yeast Extract, Mustard Seed,
Citric Acid, With no more than 2% tricalcium phosphate
as anticaking agent.

126125

INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST.5221

1 - 1.5lb Roast

Contains: SOY
Cooking Instruction: For best results thaw before cooking.
Put one in the refrigerator on a plate overnight. For rapid
thaw; the product can be left in a cool bath of water for
10-15minutes. Remove when the internal temperature of the
meat reaches 155° F or higher.\*