

Home Food Service - Agostino Item Specification Sheet

Company Packed For	HFS
Product Name	RIB ROAST BONELESS
CSB ID#	111122
Pieces Per Package	1
Piece Weight (in ounces)	48 oz
Package Weight	3.00 LB
Label ID	HFS 4x3

Cooking Instructions	<p>Place the roast in the roasting pan. Insert the meat thermometer into the roast so the tip of the thermometer is placed in the center of the roast. When the oven reaches the proper temperature, place the roast inside and close the door. Cook 500°F for a half hour. This will cause the meat to form a crust on the outside that adds flavor and holds the juice in the meat during cooking. After half an hour, reduce the cooking temperature to 200°F and continue to cook until the internal temperature (shown by the meat thermometer) reaches 155°F or higher. Once the roast is cooked to your liking, remove the pan from the oven. Remove the roast from the pan and let it sit on a cutting board for fifteen to 20 minutes. This is called letting the meat "rest" and it allows the juices of the meat to be absorbed back into the inner part of the meat for a nice, juicy flavor.</p> <p>*Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.</p>
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Ingredients	
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Nutrafacts

<div><div><div>Nutrition Facts</div><div>Serv. Size4 oz (113g)</div><div>Serv. Per Cont.12</div><div>Calories 270</div><div>Fat Cal. 130</div></div><div><div>*Percent Daily Values (DV) are based on a 2,000 calorie diet.</div></div></div>	<table><tr><th>Amount/serving</th><th>%DV*</th><th>Amount/serving</th><th>%DV*</th></tr><tr><td>Total Fat 15g</td><td>23%</td><td>Total Carb. 0g</td><td>0%</td></tr><tr><td>Sat. Fat 6g</td><td>30%</td><td>Fiber 0g</td><td>0%</td></tr><tr><td>Trans Fat 0g</td><td></td><td>Sugars 0g</td><td></td></tr><tr><td>Cholest. 90mg</td><td>31%</td><td>Protein 31g</td><td></td></tr><tr><td>Sodium 85mg</td><td>3%</td><td></td><td></td></tr><tr><td>Vitamin A 0%</td><td></td><td>Vitamin C 0%</td><td></td></tr><tr><td></td><td></td><td>Calcium 0%</td><td></td></tr><tr><td></td><td></td><td>Iron 20%</td><td></td></tr></table>	Amount/serving	%DV*	Amount/serving	%DV*	Total Fat 15g	23%	Total Carb. 0g	0%	Sat. Fat 6g	30%	Fiber 0g	0%	Trans Fat 0g		Sugars 0g		Cholest. 90mg	31%	Protein 31g		Sodium 85mg	3%			Vitamin A 0%		Vitamin C 0%				Calcium 0%				Iron 20%	
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