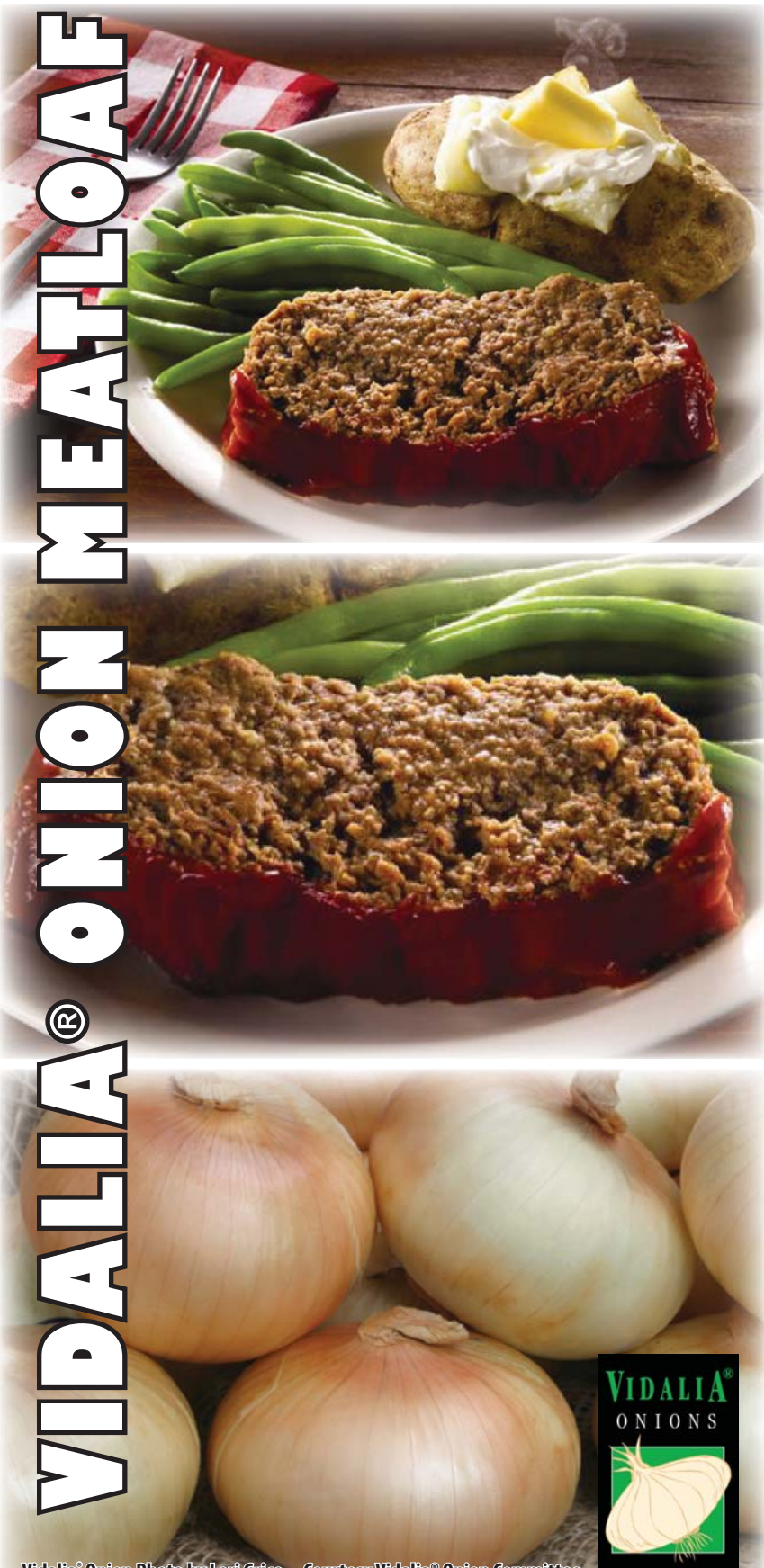


HÖLTEN STEAKS

MEATS



VIDALIA® ONION MEATLOAF

Holten Meat's Vidalia® Onion Meatloaf:

- * Made with healthy ingredients – multigrain breadcrumbs and rolled oats – to achieve great taste with healthy benefits.
- * Vidalia® onions are recognized as “The World’s Sweetest Onion”, resulting in a juicy meatloaf with great flavor. The succulent flavor of “America’s Favorite Sweet Onion”, along with caramelized onions creates a taste that will melt in your mouth. Now that’s sweet!
- * Diced Vidalia® onions are blended throughout the meatloaf to provide consistent flavor in every bite, with a loose texture and homemade appearance.
- * A “Chef Preferred” product with “No Reason to Season”. Our process has taken the work out of preparation and execution - simply cook right in the bag.
- * Make this meatloaf your favorite entrée, whether as a sandwich or on a plate with gravy or ketchup.
- * Can be used in all types of concepts and any size operator.
- * Packaged in three 5-pound chubs.
- * Produced in a SQF Level 3 certified facility.

VIDALIA® ONION BEEF MEATLOAF	
Description	Vidalia® Onion Meatloaf 5 lb
Holten Code	86100
UPC	10079821861005
Pack Size	3 5-lb bags
Case net/gross weight	15 lbs / 16 lbs
Case Cube	.38
Pallet	72
Ti Hi	9 x 8
Box Dimen.	16.13 x 12 x 3.38

Cooking Instructions: For best results cook from thawed. Remove from bag and put in a lightly greased pan.

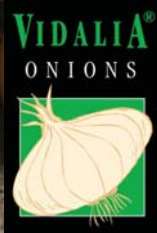
- * **Conventional oven:** Set temp at 325°F. Cover for 1½ hours, remove cover and continue to cook until temp reaches 160°F. When uncovering a glaze may be added. *If cooking from frozen* - keep covered for 2 hours, remove cover and continue to cook until temp reaches 160°F.
- * **Convection oven:** Set temp at 300°F. Cover for 1 hour, remove cover and continue to cook until temp reaches 160°F. *If cooking from frozen* - keep covered for 1½ hours, remove cover and continue to cook until temp reaches 160°F.

HÖLTEN MEATS

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Vidalia® Onion Photo by Lori Grice - Courtesy Vidalia® Onion Committee

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