

Nature's PRIME® Filets 89

Food Service

- All Natural Ingredient
- Clean Label
- No Cholesterol
- Low GI (Glycemic Index)
- Dairy and Lactose Free
- High in Fiber
- Gluten Free

- Complete Protein
- Meat-like Texture
- Low Sodium
- Vegetarian / Vegan
- Egg Free
- Preservative Free
- Non GMO Soy

Item # 16001 1 lb. of

Nature's PRIME® yields about 5 lb. of Nature's Meat™

Nutrition F	acts	
Varies servings per conta Serving size	container (100g)	
Amount per serving Calories	290	
% D	aily Value*	
Total Fat 2g	3%	
Saturated Fat 0.5g	3%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 10mg	0%	
Total Carbohydrate 20g	7%	
Dietary Fiber 19g	68%	
Total Sugars 1g		
Includes 0g Added Sugars	0%	
Protein 66g		
Vitamin D 0mcg	0%	
Calcium 350mg	25%	
Iron 9mg	50%	
Potassium 2150mg	45%	

Ingredients: Soy Protein.

Contains: Soy.

Preparation Instructions

- Boil 1 parts of Nature's PRIME Filets in 10 parts (by weight) of flavored water or stock.
- Keep on low boil for 20 minutes. For more tender product, increase the cooking time.
- Drain and press product lightly to remove excess liquid.

Cooked *Nature's* PRIME *Filets* can be battered, breaded and fried, spiced, marinated and/or added to your favorite sauce.

Proximate Data

a _w		≤0.55
Protein (dry	basis)	≥69%

Microbial Data

Aerobic Plate Count	<50,000 CFU/G
Salmonella (Class III)	NEGATIVE
E Coli	NEGATIVE

Storage / Shelf-Life

- 48 months from date of production.
- Dry storage required.
- Care should be taken to ensure storage temperature does not exceed 75°F (25°C) for an extended period of time, during storage.

Functional properties of these proteins are not guaranteed should products be stored above this temperature or in humid conditions for extended periods.

Packaging

Available in 13 lb. net weight, poly bag in a corrugated box.

Packaging Specs

Count	≈56/lb.
	≈737
•	Less than 5%
Case Net Weight	13 lb.
Case Gross Weight	14.5 lb.
Case Dimensions	.23.81" x 15.88" x 9.38"
Case Cube	2.05ft ³
Pallet Ti/Hi	5/5
GTIN	10191273160014















