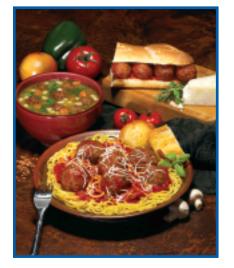


Mrs. DiFillippo's[™] Mild Italian Meatballs

Delicious, fully cooked meatballs that are popular in all foodservice segments.

Great for sandwiches, soups or with any pasta dish. They're every bit as good as home cooked! IQF.

A Family Tradition of Excellence



Production Information

Cooking Instructions

1. Preheat oven to 350°F (177°C).

- 2. Spread frozen meatballs evenly on an ungreased cookie sheet.
- 3. Place in the center of the oven and bake until heated through.

Microwave Directions

- 1. Place the frozen meatballs in a microwave dish and cover.
- 2. Microwave on a high setting until heated through.

To ensure food safety, heat all ground beef products to an internal temperature of 165°F prior to serving.

Product Description	Product Code	Portion Size	Pack	UPC
Mrs. DiFillippo's™ Mild Italian Meatballs	6015	0.5 oz.	2-5 lb.	074126060156
Mrs. DiFillippo's™ Mild Italian Meatballs	6016	1.0 oz.	2-5 lb.	074126060163
Mrs. DiFillippo's™ Mild Italian Meatballs	6017	1.5 oz.	2-5 lb.	074126060170
Mrs. DiFillippo's™ Mild Italian Meatballs	6018	2.0 oz.	2-5 lb.	074126060187

Serving Suggestion

Mrs. D's Pasta Sauce & Meatballs See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Mrs. DiFillippo's™ Mild Italian Meatballs (6015)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10°F	6 Months
Mrs. DiFillippo's™ Mild Italian Meatballs (6016)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10°F	6 Months
Mrs. DiFillippo's™ Mild Italian Meatballs (6017)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10°F	6 Months
Mrs. DiFillippo's™ Mild Italian Meatballs (6018)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10°F	6 Months

Recipe Ideas Mrs. D's Pasta Sauce & Meatballs

Ingredients

Olive oil

- 2 stalks celery, diced
- 1 medium onion, diced
- 1 (28 ounce) can tomatoes, peeled and chopped – with juice
- 4 (15 ounce) cans tomato sauce

Pinch of sugar

2 or 3 leaves fresh basil OR 1 1/2 teaspoon dried basil

Salt and pepper to taste

- 1 cup red wine (optional)
- 1 lb. Devault Mrs. DiFillippo's™ Mild Italian Meatballs (more if desired)

8 ounces canned mushrooms – or use fresh, washed and sliced

Cooking Directions

Cover the bottom of a large pot with olive oil and turn heat to medium. When the oil is hot, sauté the celery for about 5 minutes then add the onion and sauté both until the onion is limp.

Add the tomatoes, raise the heat to high and bring to a boil. Lower the heat, add a pinch of sugar (takes the acid out of the tomatoes) and the tomato sauce.

Season with the basil, salt and pepper. Add the wine, if using, and the mushrooms, juice and all if you're using canned.

Add Devault Mrs. DiFillippo's™ Mild Italian Meatballs.

Simmer over low heat, stirring occasionally, until meatballs are fully cooked and incorporated.

Serve over your favorite pasta.

Servings Per Conta Amount Per Serving			Am	ount Pe	Per Co r Serving	
Calories 240 Calories	from Fat	160	Ca	ories 24	10 Calori	əs
	% Dai	ly Value*			10	
Total Fat 18g		28 %	1 I ·	tal Fat		
Saturated Fat 7	9	37 %		Satura	ted Fat	7
Trans Fat 0g			· · ·	Trans I	Fat 0g	
Cholesterol 45mg		16 %	Ch	oleste	erol 45	ng
Sodium 600mg		25 %	So	dium	600mg	
Total Carbohydrat	e 5g	2 %	To	tal Car	bohyd	ra
Dietary Fiber <1	g	3%		Dietary	Fiber	<
Sugars 1g	-			Sugars	s 1g	_
Protein 13g			Pre	otein	13a	_
Ű					0	
Vitamin A 2% •	Vitamir	nC 0%	Vit	amin A	2% ·	
Calcium 4% ·	ron 8%	6	Ca	lcium	4% •	
* Percent Daily Values are calorie diet. Your daily va or lower depending on your	alues may our calorie	be higher	ca	lorie diet	ily Values . Your dail pending o	y v
	2,000	2,500			Calories	
Sat Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g	Sa Cho Sod Tota	al Fat at Fat blesterol lium al Carboh ietary Fib		n n

Serving Size 3 Mea Servings Per Conta Amount Per Serving Calories 240 Calories	atballs (ainer Ap	prox 53	S	erving S ervings mount Pe alories 2	Size 2 M Per Co r Serving	vle ont
	% Dai	ly Value*				
Total Fat 18g		28 %	T	otal Fat	t 18g	
Saturated Fat 7	g	37 %		Satura	ited Fat	i 7
Trans Fat 0g				Trans	Fat 0g	
Cholesterol 45mg	J	16%	c	holeste	erol 45	mę
Sodium 600mg		25 %	s	odium	600mg	J
Total Carbohydrat	t e 5g	2 %	T	otal Ca	rbohyd	Ira
Dietary Fiber <1	g	3 %		Dietar	y Fiber	<
Sugars 1g				Sugar	s 1g	
Protein 13g			P	rotein	13g	
Vitamin A 2% ·	Vitamir	IC 0%	V	itamin A	A 2%	•
	ron 8%	-		alcium		•
* Percent Daily Values are calorie diet. Your daily va or lower depending on yo Calories:	alues may	be higher	0	Percent Da calorie diet or lower de	t. Your dai	ily v on y
Sat Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g	CI So To	otal Fat Sat Fat holesterol odium otal Carbol Dietary Fil		an an
Calories per gram: Fat 9 • Carbohydrate	•4 • F	Protein 4		alories per at 9 •	[.] gram: Carbohyd	Irate

atballs (85g) ainer Approx 53 Serving Size 2 Meatballs (85g) Servings Per Container Approx 53

s from Fat 160 % Daily Value* 28% 37% 7g 16% 25% 2% ate 5g 3% 1g Vitamin C 0% Iron 8% re based on a 2.000 values may be higher your calorie needs: 2,000 2,500 65g 80g 20g 25g 300ma 300ma 2,400mg 2,400mg 375q 300g 25g 30g e 4 · Protein 4

Nutrition Facts Serving Size 2 Meatballs (113g) Servings Per Container Approx 40

Amount Per Serving

Calories 310 Calories from Fat 220

		% Da	ily Value
Total Fat	24g		37 %
Satura	ted Fat	10g	50 %
Trans I	=at 0g		
Choleste	rol 60m	ıg	19 %
Sodium	800mg		33 %
Total Car	bohydra	ate 6g	2 9
Dietary	Fiber 1	g	4 %
Sugars	s 1g		
Protein	17g		
Vitamin A	. 2% •	Vitamir	ιC 2%
Calcium	6% •	Iron 10)%
* Percent Da	. Your daily	values may	be high
or lower de	pending on Calories:		
or lower de	Calories: Less than	2,000 65g	2,500 80g
or lower de	Calories: Less than Less than	2,000 65g 20g 300mg	2,500 80g 25g 300mg

6015

6016

6017

6018

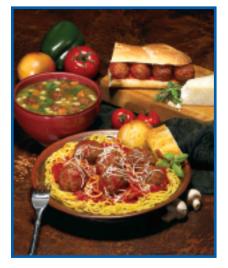
Ingredient Statement: Beef, Water, Bread Crumbs (Enriched Flour [Containing Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin and Folic Acid], Corn Syrup, Sugar, Vegetable Oil (Soybean and/or Cottonseed and/or Corn and/or Canola Oils), Contains 2% or Less of the Following: Yeast, Salt, Whey, Soy Flour, Sodium and/or Calcium Stearoyl, 2 Lactylate, Calcium Propionate (Preservative), and Sesame Seeds), Textured Vegetable Protein Product (Soy Protein Concentrate, Caramel Color), Cheese (Imported Parmesan Cheese [Made from Cow's Milk, Rennet, Salt], Imported Pecorino Romano Cheese [Made from Sheep's Milk, Rennet, Salt]), Sodium Lactate, Vinegar, Dextrose, Salt, Sodium Caseinate (Partly Hydrolyzed), Dehydrated Onion, Dehydrated Red & Green Bell Peppers, Spices, Dehydrated Parsley, Onion Powder, Garlic Powder, Sodium Phosphate, Hydrolyzed Soy Protein, Spice Extractives, Hydrolyzed Soy and Corn Protein, Natural Flavorings (Including Extractives of Onion & Spices), Eggs.



Mrs. DiFillippo's[™] Mild Italian Meatballs - Raw

Since 1949

A Family Tradition of Excellence



Production Information

They taste home cooked and are easy to prepare. A delicious, popular menu item — great for all foodservice segments. Serve in sandwiches or with any pasta dish. IQF.

Safe Handling Instructions

This product was prepared from inspected and passed meat and/ or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Cooking Instructions

- 1. Preheat oven to 350°F (177°C).
- 2. Spread frozen meatballs evenly on an ungreased cookie sheet.
- 3. Place in the center of the oven and bake until heated through.

Microwave Directions

- 1. Place the frozen meatballs in a microwave dish and cover.
- 2. Microwave on a high setting until heated through.

To ensure food safety, heat all ground beef products to an internal temperature of 165°F prior to serving.

Product Description	Product Code	Portion Size	Pack	UPC
Mrs. DiFillippo's™ Mild Italian Meatballs - Raw	6031	1.0 oz.	2-5 lb.	074126060316
Mrs. DiFillippo's™ Mild Italian Meatballs - Raw	6032	1.5 oz.	2-5 lb.	074126060323
Mrs. DiFillippo's™ Mild Italian Meatballs - Raw	6033	2.0 oz.	2-5 lb.	074126060330
Mrs. DiFillippo's™ Mild Italian Meatballs - Raw	6034	3.0 oz.	2-5 lb.	074126060347

Serving Suggestion:

Meatball Parmigiana Sandwich See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Mrs. DiFillippo's TM Mild Italian Meatballs - Raw (6031)	10.68 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	<10° F	4 Months
Mrs. DiFillippo's™ Mild Italian Meatballs - Raw (6032)	11 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	4 Months
Mrs. DiFillippo's TM Mild Italian Meatballs - Raw (6033)	10.68 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	4 Months
Mrs. DiFillippo's™ Mild Italian Meatballs - Raw (6034)	10.68 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10°F	4 Months

Recipe Ideas Meatball Parmigiana Sandwich

Ingredients

Devault Mrs. D's™ Mild Italian Meatballs – Raw Italian red sauce Shredded mozzarella or provolone cheese Bread (Italian roll, ciabatta, or pita) Parmesan cheese

Cooking Directions

Add Devault Mrs. D's™ Mild Italian Meatballs – Raw to sauce. Cook thoroughly in sauce. Place meatballs on bread. Top with the mozzarella or provolone. Sprinkle with parmesan cheese. Place under a broiler long enough to melt the cheese.

Nutrition Facts Serving Size 3 Meatballs (85g) Servings Per Container Approx 53	Nutrition Facts Serving Size 2 Meatballs (85g) Servings Per Container Approx 53	Nutrition Facts Serving Size 2 Meatballs (113g) Servings Per Container Approx 40	Nutrition Facts Serving Size 1 Meatball (85g) Servings Per Container Approx 53
Amount Per Serving Calories 240 Calories from Fat 180	Amount Per Serving Calories 240 Calories from Fat 180	Amount Per Serving Calories 320 Calories from Fat 230	Amount Per Serving Calories 240 Calories from Fat 180
% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat 20g 30%	Total Fat 20g 30%	Total Fat 26g 40%	Total Fat 20g 30%
Saturated Fat 9g 44%	Saturated Fat 9g 44%	Saturated Fat 12g 59%	Saturated Fat 9g 44%
Trans Fat 0g	Trans Fat 0g	Trans Fat 0g	Trans Fat 0g
Cholesterol 60mg 22%	Cholesterol 60mg 20%	Cholesterol 80mg 27%	Cholesterol 60mg 20%
Sodium 420mg 18 %	Sodium 420mg 18 %	Sodium 560mg 23 %	Sodium 420mg 18 %
Total Carbohydrate 5g 2%	Total Carbohydrate 5g 2%	Total Carbohydrate 7g 2%	Total Carbohydrate 5g 2%
Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber <1g 2%	Dietary Fiber 0g 0%
Sugars 1g	Sugars 1g	Sugars 1g	Sugars 1g
Protein 12g	Protein 12g	Protein 15g	Protein 12g
Vitamin A 2% • Vitamin C 2%	Vitamin A 2% · Vitamin C 2%	Vitamin A 2% • Vitamin C 2%	Vitamin A 2% · Vitamin C 2%
Calcium 4% • Iron 8% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500	Calcium 4% • Iron 8% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500	Calcium 4% • Iron 12% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500	Calcium 4% • Iron 8% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500
Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

6033

6031

6032

6034

Ingredient Statement: Beef, Water, Bread Crumbs (Wheat Flour, Salt, Yeast, Dextrose), Textured Vegetable Protein Product (Soy Protein Concentrate, Caramel Color), Cheese (Imported Parmesan Cheese [Made from Cow's Milk, Rennet, Salt], Imported Pecorino Romano Cheese [Made from Sheep's Milk, Rennet, Salt]), Dextrose, Salt, Sodium Caseinate (Partly Hydrolyzed), Dehydrated Onion, Dehydrated Red & Green Bell Peppers, Spices, Dehydrated Parsley, Onion Powder, Garlic Powder, Spice Extractives, Eggs.



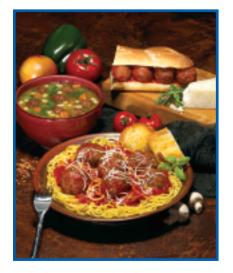
Mrs. DiFillippo's[™] Spicy Italian Meatballs

Delicious, fully cooked meatballs with a hint of spices that taste like they're

right out of Grandma's kitchen...and they are! Popular in all foodservice

segments for sandwiches, soups or with any pasta dish. IQF.

A Family Tradition of Excellence



Production Information

Cooking Instructions

1. Preheat oven to 350°F (177°C).

- 2. Spread frozen meatballs evenly on an ungreased cookie sheet.
- 3. Place in the center of the oven and bake until heated through.

Microwave Directions

- 1. Place the frozen meatballs in a microwave dish and cover.
- 2. Microwave on a high setting until heated through.

To ensure food safety, heat all ground beef products to an internal temperature of 165°F prior to serving.

Product Description	Product Code	Portion Size	Pack	UPC
Mrs. DiFillippo's™ Spicy Italian Meatballs	6010	0.5 oz.	2-5 lb.	074126060101
Mrs. DiFillippo′s™ Spicy Italian Meatballs	6011	1.0 oz.	2-5 lb.	074126060118
Mrs. DiFillippo's™ Spicy Italian Meatballs	2312	2.0 oz.	2-5 lb.	074126023120

Serving Suggestion:

Mrs. D's Spicy Meatball Pizza See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Mrs. DiFillippo's™ Spicy Italian Meatballs (6010)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	6 Months
Mrs. DiFillippo's TM Spicy Italian Meatballs (6011)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	6 Months
Mrs. DiFillippo's™ Spicy Italian Meatballs (2312)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	6 Months

Recipe Ideas

Mrs. D's Spicy Meatball Pizza

Ingredients
Pizza dough
Marinara sauce
Mozzarella, shredded
Ricotta cheese
Fresh basil leaves
Tomatoes
Black olives
Pepper rings
Devault Mrs. D's™ Spicy Italian
Meatballs, cooked & sliced

Cooking Directions

Top dough with all the ingredients and bake to desired crispness.

Nutrition Fac Serving Size 6 Meatballs (85 Servings Per Container Appro Amount Per Serving Calories 260 Calories from Fat 180	g) Serv ox 53 Serv Amou	Itrition ing Size 3 Me ings Per Con nt Per Serving ies 260 Calorie	eatballs tainer A	(85g) oprox 53	Nutr Serving S Servings Amount Per Calories 35	ize 2 Me Per Cont	atballs (ainer Ap	113g) prox 40
% Daily \	/alue*		% Da	ily Value*			% Dai	ly Value*
Total Fat 20g	31% Tota	Fat 20g		31%	Total Fat	26g		40 %
Saturated Fat 8g	40% S	aturated Fat	8g	40 %	Saturat	ted Fat 1	1g	55 %
Trans Fat 0g		ans Fat 0g			Trans F	at 0g		
Cholesterol 55mg	18% Cho	esterol 55m	ıg	18 %	Choleste	rol 70m	g	23%
Sodium 510mg	21% Sod	um 510mg		21 %	Sodium	690mg		29 %
Total Carbohydrate 5g	2% Tota	Carbohydra	ate 5g	2 %	Total Car	bohydra	te 7g	2 %
Dietary Fiber 1g	4% D	Dietary Fiber 1g 4%			Dietary Fiber 1g 4%			4%
Sugars 1g		ıgars 1g			Sugars	2g		
Protein 15g	Prot	ein 15g			Protein 2	21g		
Vitamin A 0% • Vitamin C	0% Vitar	nin A 0% •	Vitami	n C 0%	Vitamin A	0% •	Vitamir	nC 0%
Calcium 6% · Iron 8%		um 6% •	ron		Calcium		1.011 1.	
* Percent Daily Values are based on a 2 calorie diet. Your daily values may be or lower depending on your calorie ne	higher calo eds: or lo	ent Daily Values a ie diet. Your daily ver depending on	values may your calori	/ be higher e needs:		Your daily w	alues may your calorie	be higher e needs:
Calories: 2,000 2,5 Total Fat Less than 65g 80	g Total I	Calories: at Less than		2,500 80g	Total Fat	Calories: Less than	2,000 65a	2,500 80a
Sat Fat Less than 20g 25	g Sat 0mg Chole 100mg Sodiu 5g Total (Fat Less than sterol Less than	20g 300mg	25g 300mg	Sat Fat Sat Fat Cholesterol Sodium Total Carboh Dietary Fib	Less than Less than Less than ydrate	20g 300mg	25g 300mg
Calories per gram: Fat 9 • Carbohydrate 4 • Prote		es per gram: • Carbohydra	te 4 •	Protein 4	Calories per Fat 9 • C		e 4 • F	Protein 4

6010

6011

2312

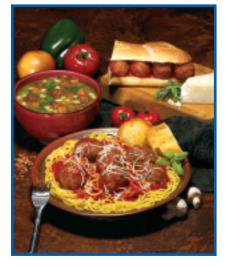
Ingredient Statement: Beef, Water, Bread Crumbs (Enriched Flour [Containing Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin and Folic Acid], Corn Syrup, Sugar, Vegetable Oil (Soybean and/or Cottonseed and/or Corn and/or Canola Oils), Contains 2% or Less of the Following: Yeast, Salt, Whey, Soy Flour, Sodium and/or Calcium Stearoyl, 2 Lactylate, Calcium Propionate (Preservative), and Sesame Seeds), Textured Vegetable Protein Product (Soy Protein Concentrate, Caramel Color), Cheese (Imported Parmesan Cheese [Made from Cow's Milk, Rennet, Salt], Imported Pecorino Romano Cheese [Made from Sheep's Milk, Rennet, Salt]), Sodium Lactate, Vinegar, Salt, Sodium Caseinate (Partly Hydrolyzed), Spice, Dextrose, Parsley, Dehydrated Onion, Dehydrated Garlic, Hydrolyzed Corn & Soy Protein, Sodium Phosphate, Spice Extractives, Hydrolyzed Soy Protein, Natural Flavorings (Including Extractives of Onion and Spices), Eggs.



Mrs. DiFillippo's[™] Turkey Meatballs

A Family Tradition of Excellence

A popular, fully cooked substitute for today's health-conscious diners. Great tasting and versatile. IQF.



Production Information

Cooking Instructions

1. Preheat oven to 350°F (177°C).

- 2. Spread frozen meatballs evenly on an ungreased cookie sheet.
- 3. Place in the center of the oven and bake until heated through.

Microwave Directions

- 1. Place the frozen meatballs in a microwave dish and cover.
- 2. Microwave on a high setting until heated through.

To ensure food safety, heat all ground beef products to an internal temperature of 165°F prior to serving.

Product Description	Product Description Product Code Portion Size		Pack	UPC
Mrs. DiFillippo's™ Turkey Meatballs	6071	0.5 oz.	2-5 lb.	074126060712
Mrs. DiFillippo′s™ Turkey Meatballs	6072	1.0 oz.	2-5 lb.	074126060729

Serving Suggestion:

Turkey Meatball Quesadillas See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Mrs. DiFillippo's™ Turkey Meatballs (6071)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10°F	4 Months
Mrs. DiFillippo's™ Turkey Meatballs (6072)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10°F	4 Months

Recipe Ideas Turkey Meatball Quesadillas

Ingredients

- 30 to 32 frozen cooked Devault Mrs. DiFillippo's Turkey Meatballs, thawed and crumbled
- 1/2 (16-ounce) jar spicy black bean dip
- 12 8-inch flour tortillas
- 1 1/2 cups (6-ounces) shredded Monterey Jack cheese with peppers
- 1 small green bell pepper, diced

Toppings: Sour cream, salsa

Cooking Directions

Prepare Devault Mrs. DiFillippo's™ Turkey Meatballs as per package directions. Spread bean dip over 6 tortillas. Layer crumbled meatballs, cheese and bell pepper evenly over bean dip.

Top with remaining tortillas. Cook quesadillas in a non-stick skillet or griddle over medium heat 2 minutes on each side or until golden and cheese is melted.

Cut into 4 triangles, and serve with desired toppings.

Nutrition Facts Serving Size 6 Meatballs (85g) Servings Per Container Approx 53 Amount Per Serving Calories 200 Calories from Fat 110	Nutrition Facts Serving Size 3 Meatballs (85g) Servings Per Container Approx 53 Amount Per Serving Calories 200 Calories from Fat 110
% Daily Value*	% Daily Value*
Total Fat 12g 18%	Total Fat 12g 18%
Saturated Fat 3.5g 17%	Saturated Fat 3.5g 17%
Trans Fat 0g	Trans Fat 0g
Cholesterol 55mg 19%	Cholesterol 55mg 19%
Sodium 590mg 25 %	Sodium 590mg 25 %
Total Carbohydrate 5g2%	Total Carbohydrate5g2%
Dietary Fiber <1g 3%	Dietary Fiber <1g 3%
Sugars 1g	Sugars 1g
Protein 18g	Protein 18g
Vitamin A 0% • Vitamin C 6% Calcium 6% • Iron 10%	Vitamin A 0% • Vitamin C 6% Calcium 6% • Iron 10%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Calories: 2,000 2,500	Calories: 2,000 2,500
Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

6071

6072

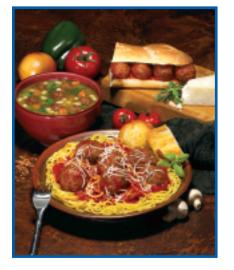
Ingredient Statement: Ground Turkey, Mechanically Separated Turkey, Water, Bread Crumbs (Enriched Flour [Containing Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin and Folic Acid], Corn Syrup, Sugar, Vegetable Oil (Soybean and/or Cottonseed and/or Corn and/or Canola Oils), Contains 2% or Less of the Following: Yeast, Salt, Whey, Soy Flour, Sodium and/or Calcium Stearoyl, 2 Lactylate, Calcium Propionate (Preservative), and Sesame Seeds), Textured Vegetable Protein Product (Soy Protein Concentrate, Caramel Color), Cheese (Imported Parmesan Cheese [Made from Cow's Milk, Rennet, Salt], Imported Pecorino Romano Cheese [Made from Sheep's Milk, Rennet, Salt]), Sodium Lactate, Vinegar, Dextrose, Salt, Cereal (Corn, Wheat, Rye, Oats, Rice), Dehydrated Onion, Dehydrated Red and Green Bell Pepper, Spices, Dehydrated Parsley, Onion Powder, Garlic Powder, Sodium Diacetate, Spice Extractives, Natural Flavoring, Eggs.



Minute Menu[™] Meatballs

A Family Tradition of Excellence

Fully cooked, mildly seasoned meatballs for the price-conscious customer. Crowd pleasers in sandwiches or with any pasta dish. IQF.



Production Information

Cooking Instructions

1. Preheat oven to 350°F (177°C).

- 2. Spread frozen meatballs evenly on an ungreased cookie sheet.
- 3. Place in the center of the oven and bake until heated through.

Microwave Directions

- 1. Place the frozen meatballs in a microwave dish and cover.
- 2. Microwave on a high setting until heated through.

To ensure food safety, heat all ground beef products to an internal temperature of 165°F prior to serving.

Product Description	Product Code	Portion Size	Pack	UPC
Minute Menu™ Meatballs	6060	0.5 oz.	2-5 lb.	074126060606
Minute Menu™ Meatballs	6061	1.0 oz.	2-5 lb.	074126060613
Minute Menu™ Meatballs	6063	2.0 oz.	2-5 lb.	074126060637

Serving Suggestion:

Italian Nachos See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Minute Menu™ Meatballs (6060)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10°F	6 Months
Minute Menu™ Meatballs (6061)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	6 Months
Minute Menu™ Meatballs (6063)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	6 Months

Recipe Ideas

Italian Nachos

Ingredients
Nacho chips
Marinara sauce
Mozzarella, shredded
Black olives, sliced
Devault's Minute Menu™ Meatbal cooked & crumbled
Parmesan cheese
Pepper rings
Crushed red pepper

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Cooking Directions

Place nacho chips on the bottom. Top lightly with all of the ingredients. Broil about 5 minutes, until chips are crisp & cheese melts.

Nutrition Facts Serving Size 6 Meatballs (85g) Servings Per Container Approx 53	Nutrition Facts Serving Size 3 Meatballs (85g) Servings Per Container Approx 53	Nutrition Facts Serving Size 2 Meatballs (113g) Servings Per Container Approx 40
Amount Per Serving Calories 260 Calories from Fat 190	Amount Per Serving Calories 260 Calories from Fat 190	Amount Per Serving Calories 340 Calories from Fat 250
% Daily Value*	% Daily Value*	% Daily Value*
Total Fat 21g 32%	Total Fat 21g 32%	Total Fat 28g 43 %
Saturated Fat 9g 43%	Saturated Fat 9g 43%	Saturated Fat 11g 57%
Trans Fat 0g	Trans Fat 0g	Trans Fat 0g
Cholesterol 40mg 14%	Cholesterol 40mg 14%	Cholesterol 55mg 19%
Sodium 560mg 23 %	Sodium 560mg 23 %	Sodium 750mg 31 %
Total Carbohydrate 5g2%	Total Carbohydrate 5g 2%	Total Carbohydrate 7g 2%
Dietary Fiber <1g 3%	Dietary Fiber <1g 3%	Dietary Fiber 1g 4%
Sugars 1g	Sugars 1g	Sugars 2g
Protein 11g	Protein 11g	Protein 15g
Vitamin A 0% • Vitamin C 8%	Vitamin A 0% • Vitamin C 8%	Vitamin A 0% • Vitamin C 10%
Calcium 4% · Iron 8%	Calcium 4% · Iron 8%	Calcium 4% · Iron 10%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Calories: 2,000 2,500	Calories: 2,000 2,500	Calories: 2,000 2,500
Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 75g Total Carbohydrate 300g 305g Dietary Fiber 25g 30g	Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

6060

6061

6063

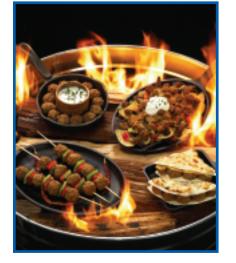
Ingredient Statement: Beef, Water, Bread Crumbs (Enriched Flour [Containing Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin and Folic Acid], Corn Syrup, Sugar, Vegetable Oil (Soybean and/or Cottonseed and/or Corn and/or Canola Oils), Contains 2% or Less of the Following: Yeast, Salt, Whey, Soy Flour, Sodium and/or Calcium Stearoyl, 2 Lactylate, Calcium Propionate (Preservative) and Sesame Seeds), Textured Vegetable Protein Product (Soy Protein Concentrate, Caramel Color), Sodium Lactate, Vinegar, Salt, Dextrose, Dehydrated Onion, Sodium Phosphate, Dehydrated Red & Green Bell Pepper, Spices, Dehydrated Parsley, Onion Powder, Garlic Powder, Spice Extractives, Hydrolyzed Soy Protein, Hydrolyzed Corn and Soy Protein, Natural Flavoring (Including Extractives of Onion and Spices), Sodium Caseinate (Partly Hydrolyzed), Eggs.

Fire Balls[™]



A Family Tradition of Excellence

A delicious blend of beef and pork. Fire Balls[™] are seasoned to wake up your taste buds. Available in cooked frozen. IQF.



Production Information

Cooking Instructions

1. Preheat oven to 350°F (177°C).

- 2. Spread frozen meatballs evenly on an ungreased cookie sheet.
- 3. Place in the center of the oven and bake until heated through.

Microwave Directions

- 1. Place the frozen meatballs in a microwave dish and cover.
- 2. Microwave on a high setting until heated through.

To ensure food safety, heat all ground beef products to an internal temperature of 165°F prior to serving.

Product Description	Product Code	Portion Size	Pack	UPC	Serving Suggestion:
Fire Balls™	2360	0.5 oz	2-5 lb.	074126023601	Fireball Tacos See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Fire Balls™ (2360)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10°F	6 Months

Recipe Ideas Fireball Tacos

Ingredients

Shredded lettuce

Chopped tomato

Shredded cheese, Mexican blend Devault Fire Balls™, heated and crumbled

1 can (8 ounces) tomato sauce per 1 lb. of Devault Fire Balls™

teaspoon onion powder per
b. of Fire Balls™

1 teaspoon garlic powder per 1 lb. of Fire Balls™

2 tablespoons taco seasoning

Sour cream

1 package taco shells

Cooking Directions

Prepare Devault Fire Balls™ as per package directions. Add tomato sauce and seasonings to crumbled Fire Balls™. Heat the mixture until tomato sauce is warmed. Place meat in taco shells. Top with shredded lettuce, chopped tomato, shredded cheese and sour cream. For a real kicker, add some chopped jalapeno.

Calories 24	r Serving 0 Calories	from Fat	170
		% Dai	ly Value
Total Fat	19g		29 %
Satura	ted Fat 7	′g	35 %
Trans I	-at 0g		
Choleste	rol 45m	g	15%
Sodium	820mg		34 %
Total Car	bohydra	te 4g	1 %
Dietary	Fiber 1	g	4 %
Sugars		_	
Protein	13g		
Vitamin A	4% •	Vitamir	n C 2%
Calcium			-
* Percent Da	ily Values ar . Your daily \	alues may	be highe
	pending on Calories:	2,000	2,000

Nutrition Facts

2360

Ingredient Statement: Beef, Pork, Water , Onion, Textured Soy Protein Product (Soy Protein Concentrate, Caramel Color), Bread Crumbs, (Wheat Flour, Salt, Yeast), Salt, Sodium Lactate, Vinegar, Spices, Vinegar Powder (Vinegar Extract, Maltodextrin), Tomato Powder, Paprika, Butter Flavor (Cream & Butter Extract, Maltodextrin), Hydrolyzed Soy Protein, Citric Acid, Bell Pepper, Cheese (Imported Parmesan Cheese [made from Cow's Milk, Rennet, Salt], Imported Pecorino Romano Cheese [made from Sheep's Milk, Rennet, Salt]), Natural Flavor, Egg.

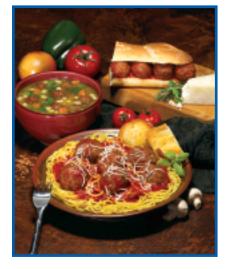
Contains: Soy, Wheat, Milk, Egg



Devault Beef & Poultry Dinnerballs

A Family Tradition of Excellence

For the economy-minded operator. A fully cooked beef and poultry meatball, tasty alternative to Mrs. DiFillippo's™ Italian Meatballs. IQF.



Production Information

Cooking Instructions

1. Preheat oven to 350°F (177°C).

- 2. Spread frozen meatballs evenly on an ungreased cookie sheet.
- 3. Place in the center of the oven and bake until heated through.

Microwave Directions

- 1. Place the frozen meatballs in a microwave dish and cover.
- 2. Microwave on a high setting until heated through.

To ensure food safety, heat all ground beef products to an internal temperature of 165°F prior to serving.

Product Description	Product Code	Portion Size	Pack	UPC
Devault Beef and Poultry Dinnerballs	2350	0.5 oz.	2-5 lb.	074126023502
Devault Beef and Poultry Dinnerballs	2351	1.0 oz.	2-5 lb.	074126023519
Devault Beef and Poultry Dinnerballs	2354	0.25 oz	2-5 lb.	074126023540

Serving Suggestion:

Devault Meatball Minestrone See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Devault Beef and Poultry Dinnerballs (2350)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	6 Months
Devault Beef and Poultry Dinnerballs (2351)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	6 Months
Devault Beef and Poultry Dinnerballs (2354)	10.62 lbs./10 lbs.	15 1/4 x 10 1/4 x 4 1/4	0.38	10	13	130	≤10° F	6 Months

Recipe Ideas

Devault Meatball Minestrone

Ingredients

- 3 garlic cloves, minced
- 1 tablespoon olive oil
- 3 15-ounce cans cannelloni beans, undrained and divided
- 1 32-ounce box chicken broth
- 1 1.4-ounce package vegetable soup mix
- 60 to 64 frozen Devault Beef & Poultry Dinnerballs
- 1 14.5-ounce can diced tomatoes with basil, garlic, and oregano
- 1/2 teaspoon dried crushed red pepper
- 8 ounces uncooked rotini pasta
- 1 10-ounce bag fresh spinach, torn

garnishes: shredded parmesan cheese, chopped fresh parsley

Cooking Directions

Prepare Devault Beef & Poultry Dinnerballs according to cooking Instructions. Sauté garlic in hot oil in a stockpot over medium-high heat 1 minute. Stir in 2 cans of beans and chicken broth, and bring to a boil. Stir in vegetable soup mix until dissolved. Add meatballs (cooked), tomatoes, and red pepper; return to a boil. Add rotini, and cook, stirring often, 15 minutes. Stir in remaining can of beans and spinach; cook 5 more minutes. Garnish, if desired. Serve minestrone with breadsticks.

Nutrition Facts Serving Size 6 Meatballs (85g) Servings Per Container Approx 53 Amount Per Serving Calories 210 Calories from Fat 140 % Daily Value*		Nutrition Facts Serving Size 3 Meatballs (85g) Servings Per Container Approx 53 Amount Per Serving Calories 210 Calories from Fat 140 % Daily Value*		Nutrition Facts Serving Size 12 Meatballs (85g) Servings Per Container Approx 53 Amount Per Serving Calories 210 Calories from Fat 140 % Daily Value*							
						Total Fat 15g	23%	Total Fat 15g	23%	Total Fat 15g	23%
						Saturated Fat 6g	30%	Saturated Fat 6g	30%	Saturated Fat 6g	30 %
Trans Fat 0g		Trans Fat 0g		Trans Fat 0g							
Cholesterol 45mg	15%	Cholesterol 45mg	15%	Cholesterol 45mg	15%						
Sodium 820mg	34 %	Sodium 820mg	34 %	Sodium 820mg	34 %						
Total Carbohydrate 5g	2 %	Total Carbohydrate 5g	2%	Total Carbohydrate 5g	2%						
Dietary Fiber 1g	4%	Dietary Fiber 1g	4%	Dietary Fiber 1g	4%						
Sugars 2g		Sugars 2g		Sugars 2g							
Protein 13g		Protein 13g		Protein 13g							
Vitamin A 2% · Vitamin C 0%		Vitamin A 2% • Vitamin C 0% Calcium 8% • Iron 10%		Vitamin A 2% • Vitamin C 0% Calcium 8% • Iron 10%							
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500		* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500		Calcium 3/2 * 101 10/2 Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be highe or lower depending on your calorie needs: Calories: 2,000 2,500							
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Calories per gram: Fat 9 • Carbohydrate 4 • F	rotein 4	Calories per gram: Fat 9 • Carbohydrate 4 • F	Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 •	Protein 4						

2350

2351

2354

Ingredient Statement: Beef, Turkey (Mechanically Deboned), Water, Textured Soy Protein (Soy Flour), Soy Protein Concentrate, Salt, Sodium Lactate, Vinegar, Cereal (Corn, Wheat, Rye, Oats, Rice), Dextrose, Sodium Phosphate, Onion and Garlic Powder, Spice Extractives, Hydrolyzed Soy Protein, Hydrolyzed Corn and Soy Protein, Natural Flavorings (Including Extractives of Onion and Spices), Sodium Caseinate (Partly Hydrolyzed), Eggs.