



# WHITEYS CHILI - 4/5# Bags

Chili with a rich beefy flavor and a creamy, full bodied gravy, showing distinct meat particles. Light brown color. Contains kidney beans.



## Nutrition facts

Serving Size: 221 GR  
Servings Per Case: 41

### Amount Per Serving

Calories: 300                      Calories from Fat: 160

	Per Serving	% Daily Value*
Total Fat	18 g	28%
Saturated Fat	6 g	30%
Trans Fat	1 g	
Cholesterol	50 mg	17%
Sodium	690 mg	29%
Total Carbohydrate	18 g	6%
Dietary Fiber	7 g	28%
Sugars	3 g	
Protein	17 g	

	Per Srv		Per Srv
Vitamin A	15%	Vitamin C	25%
Calcium	6%	Iron	20%

\*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

Calories per gram

Fat 9      Carbohydrate 4      Protein 4

## Product Specifications:

Code	SCC	Units/Case	Unit Size/Measure	Servings/case
48359	40073041483598	4	5 Lb	41

Brand	IFDA Category	IFDA Class
WHITEY'S		

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22 LB	20 LB	US	No	No

Shipping Information					
Length	Width	Height	TI x HI	Shelf Life	Storage Temp From/To
19.625 IN	11.25 IN	4.875 IN	8 x 11	365 Days	-10 °F / 15 °F

## Ingredients:

Ingredients: Beef, Cooked Kidney Beans, Onions, Tomatoes in Juice (Tomatoes, Tomato Juice, Citric Acid, Calcium Chloride), Water, Tomato Puree (Water, Tomato Paste [Tomatoes, Citric Acid]), Celery, Green Bell Pepper, Corn Oil, Seasoning (Spices, Salt, Dehydrated Onion, Garlic Powder, Paprika, Extractives of Paprika), Salt, Garlic (Garlic, Citric Acid), Banana Peppers (Banana Peppers, Water, Vinegar, Salt, Oleoresin Turmeric, Calcium Chloride), Spice.

## Handling Suggestions:

Serve with crackers or with cheese sprinkled on top.

4/5 lb. Boil in Bag; Keep frozen

Let the chili thaw under refrigeration approximately 36 to 48 hours. Then place the chili in a warming unit (crock pot, steam table, etc.) and heat the contents to 165 degrees throughout for four minutes. Periodically stir the chili to dissipate fats and oils. Then reduce to normal serving temp.

## Benefits:

Gluten Free - Home made appearance; Gourmet chili; Phenomenal name recognition; Hearty chunks of Beef