MEATBALLS
HEATING & HANDLING INSTRUCTIONS

COOKED PERFECT · BRAND ·

HANDLING INSTRUCTIONS:

Shelf Life: Frozen - 12-15 months from production date (see spec sheet).
Shelf Life: Refrigerated - 14 days from production date.

STORING	• Receive all product directly into the freezer using standard receiving procedures • Mark all cases with date of receipt • Store cases in the freezer at least 6 inches off of the floor and away from walls • Remove product from freezer on an as needed basis
THAWING	• Thaw in a refrigerated case set at less than 40° F • Mark all refrigerated cases with the date it is placed in the cooler • Store product in cooler for no more than 14 days
HOLDING HEATED	• Hold for up to 4 hours maintaining internal temperature at or above 140°F

HEATING INSTRUCTIONS:

Meatballs are **FULLY COOKED** - Heat & serve. Equipment & heating times may vary.
RECOMMENDED: Best if prepared from a thawed state. Thaw only under refrigeration.

OVEN	• Preheat oven to 375°F • Place **FROZEN** meatballs in a single layer on a baking tray making sure meatballs aren't touching • Heat for 8-10 minutes or until internal temperature reaches 165°F
STOVE TOP	• Heat sauce or gravy in sauce pan • Add **FROZEN** meatballs • Cover and heat on **MEDIUM** for approximately 30 minutes or until meatballs reach an internal temperature of 165°F. Stir as needed.
STEAMER	• Place at least 1 inch of water in the bottom of the pan and do not let it run dry • Set temperature to high-end of simmer, or low-end of boil • Add **THAWED** product to pan with sauce & heat for 45-50 minutes or until internal temperature reaches 165°F • Lower temperature to simmer and hold product for up to 3 hours
MICRO-WAVE (1,000 WATT)	• Place 3 FROZEN meatballs on a microwave safe dish and cover • Heat on HIGH for 1 minute or until hot; remove and let stand for 1 minute • For every 3 additional meatballs, add 45 seconds, rotating them every minu[te]