



# **4 CHEESE LASAGNA**

KEEP FROZEN

NET WT 1LB & 120Z (793 G

## Nutrition Facts

Serving Size 1 cup (227g/8oz) Servings Per Container 3.5

Amount Per Serving	
Calories 370 Calories	s from Fat 220
9	6 Daily Value
Total Fat 24g	38%
Saturated Fat 11g	55%

Trans Fat 1a Cholesterol 90mg 31% Sodium 760ma 32% Total Carbohydrate 14g 7%

Dietary Fiber 2g Sugars 6g Protein 24g

Vitamin A 15% Vitamin C 2% Calcium 20% Iron 15%

\* Percent Daily Value are based on a 2,000 orie diet. Your daily values may be higher or lower depending on your calorie need.

Calories 2,000 Less than Total Fat 65g 80g Sat Fat Less than 20g 25n 300ma Cholesterol Less than 300mg Sodium Less than 2.400mg 2.400mg Total Carbohydrate 300g 375g Dietary Fiber 30g 25g

Fat 9 · Carbohydrate 4 · Protein 4

**INGREDIENTS:** Ground beef, Pizza Sauce (tomatoes, cane sugar, sea salt, corn starch, olive oil, dehydrated onion, oregano, dehydrated garlic, black pepper, basil, citric acid, peppers, oregano oil, vinegar, basil oil), water, lasanga, noodles (semolina (wheat) niacin, ferrous sulfate (iron), thiamine mononitrate, riboflavin, folic acid) white american cheese (milk, cheese culture, salt, enzyme, water, cream, sodium citric salt, sorbic acid (preservative), color added, sunflower lecithin for separation.) mozzarella cheese (pasteurized milk, skim milk, cheese cultures, salt, enzymes, powdered cellulose (added to prevent caking), natamycin (added as a mold inhibitor), cottage cheese (cultured nonfat milk, milk, cream, salt, whey, corn starch, potassium sorbate, quar gum, citric acid, carrageenen, locust bean gum, lactic acid, phosphoric acid, natural flavor, sodium phosphate, lecithin, potassium phosphate, and enzymes) minced onion, Parmasan cheese (Pasturized part skim-cows milk, cheese cultures, salt, enzymes, potato starch and powdered cellulose added to prevent caking, natamicina (a natural mold inhibitor) pizza seasonings (onion, garlic, fennel, crushed red pepper, parsley, basil, oregano), salt, parsley flakes. Contains: Soy, dairy (from milk and cream), wheat.

COOKING DIRECTIONS: Thaw under refrigeration. Leave lid on and bake at 350°F for 50-60 minutes. Cook to an internal temperature of 160°E

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



immediately or discard.

Stoltzfus Kitchen Chuckev, TN 37641 wtstoltzfus@outlook.com 423,588,9834



Lot #





# CHICKEN & BROCCOLI

# ALFREDO STUFFED SHELLS

KEEP FROZEN NET WT 1LB & 120Z (793 G)

## **Nutrition Facts**

Serving Size 1 cup (227g/8 oz) Servings Per Container 3.5

Amount Per Serving	
Calories 320 Calories	from Fat 130
%	Daily Value*
Total Fat 14g	22%
Saturated Fat 7g	37%
Trans Fat 0g	
Cholesterol 125mg	42%
Sodium 500mg	21%
Total Carbohydrate 2	0g 7%
Dietary Fiber 2g	7%
Sugars 2g	

Protein 28g		
Vitamin A 35%	Vitami	n C 20%
Calcium 10%		Iron 10%
* Percent Daily Value ar calorie diet. Your daily or lower depending on	values may	be higher
Calories	2,000	2,500

	Calones	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 Carboh	ydrate	300g	375g
Dietary Fib	er	25g	30g
Outside a second			

Fat 9 · Carbohydrate 4 · Protein 4

INGREDIENTS: Jumbo shells (semolina [wheat], niacin, iron [ferrous sulfate], thiamin mononitrate, riboflavin, folic acid), chicken breast, chicken broth (chicken broth, contains less than 2% of the following: salt, chicken fat, natural flavors, sugar, yeast extract, vegetable stock [concentrates of onion, celery root, and carrot]) broccoli, heavy whipping cream (heavy cream, milk) mozzarella cheese (pasteurized milk, skim milk, cheese cultures, salt, enzymes, powdered cellulose (added to prevent caking) natamycin (added as a mold inhibiter), butter (pasteurized cream, salt) flour (bleached wheat flour, enriched (bleached wheat flour), ni reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour), cream cheese (pasteurized milk and cream, salt, stabilizers (quar, locust bean and xanthan gums), cheese cultures) garlic powder (garlic) salt, seasoned salt (salt, sugar spices (including paprika, celery seed, tumeric) onion, cornstarch, garlic, tricalcium phosphate (to make free flowing), (extractives of paprika & natural flavor) Contains: Dairy (from milk and cream), wheat

**COOKING DIRECTIONS:** Thaw under refrigeration. Leave lid on and bake at 350°F for 50–60 minutes. Cook to an internal temperature of 160°F.

Safe Handling Instructions
This product was prepared from inspected and passed meat and/

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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

9

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Stoltzfus Kitchen Chuckey, TN 37641 wtstoltzfus@outlook.com 423.588.9834



Lot #





# CHICKEN & NOODLES

ROTFL

NET WT 1LB & 120Z (793 G)

### Nutrition Facts

Serving Size 1 cup (227g/8oz) Servings Per Container 3.5

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Amount Per Serving	
Calories 580 Calories from	Fat 260
% Daily	/ Value*
Total Fat 29g	44%
Saturated Fat 17g	85%
Trans Fat 0g	
Cholesterol 150mg	50%
Sodium 1080mg	45%
Total Carbohydrate 44g	15%
Dietary Fiber 1g	4%
Sugars 29g	
Protein 36g	

	-9		
Vitamin A	20%	Vitami	n C 15%
Calcium 7	0%		Iron 10%
calorie diet	aily Value are . Your daily va pending on y	alues may our calori	be higher e need.
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	I ace than	20a	25a

Less than 300mg 300ma Cholesterol Sodium Less than 2,400mg 2,400mg Total Carbobydrate 300g 375g Dietary Fiber 30a

Fat 9 · Carbohydrate 4 · Protein 4

INGREDIENTS: Milk, water, kluski noodles (durum flour [wheat], egg volks or eggs, niacin, iron [ferrous sulfate], thiamin mononitrate riboflavin, folic acid), chicken broth (chicken broth contains less than 2% of the following: salt, chicken fat, natural flavors, sugar, yeast extract, vegetable stock [concentrates of onion, celery root & carrot], chicken breast, Rotel [tomatoes with juice, water, chopped green chili, peppers, less than 2% of: salt, calcium chloride, citric acid, spice, natural flavor). butter (pasteurized cream, salt) flour (bleached wheat flour enriched (bleached wheat flour, ni reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour) white american cheese american cheese (milk, cheese culture, salt, enzymes), water, cream, sodium citrate, salt, sorbic acid (preservative), color added, sunflower lecithin for separation) chicken soup w/ parslev (salt, dextrose, soybean oil, monosidium glutamate, maltodextrin, onion powder, natural chicken flavor (contains chicken fat, sesame oil) less than 2% of: parsley, natural flavor amd color, disodium inosinate, disodium quanlyrate, citric acid, propyl gallate, and bha allergens: sesame) salt, black pepper.

Contains: Dairy (from milk and cream) wheat, eggs, sov.

**COOKING DIRECTIONS:** Thaw under refrigeration. Leave lid on then bake at 350 degrees for 50 to 60 minutes. Cook to an internal temperature of 160 °F.

# 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. ur 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 nmediately or discard.

Stoltzfus Kitchen Chuckev, TN 37641 wtstoltzfus@outlook.com 423,588,9834



Lot #





# **CHICKEN & RICE CASSEROLE**

# WITH VEGETABLES

# **KEEP FROZEN**

# NET WT 1LB & 120Z (793 G)

<b>Nutrition F</b>	acts
3.5 servings per contain Serving size	ner 7 <b>oz (198g</b> )
Derving Size	02 (130g)
Amount per serving	
Calories	300
9	Daily Value
Total Fat 19g	24%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 650mg	28%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 1g	-
Includes 0g Added Suga	rs 0%
Protein 15g	
Vitamin D 1mcq	6%
Calcium 78mg	6%
Iron 2mg	10%
Potassium 157mg	4%

INGREDIENTS: Water, Chicken Chunks (80% dark, 20% white) Rice (enriched parboiled long grain rice (parboiled long grain rice), vitamins & minerals [calcium (calcium carbonate ), iron (iron phosphate), vitamin B1 (thiamin mononitrate), folic acid) Cream of Mushroom Soup (water, mushrooms, cream, enriched wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), food starch-modified, corn oil, salt, palm oil, flavor [flavoring (contains canola oil), nonfat dry milk, yeast extract, hydrolyzed corn protein, hydrolyzed soy protein, salt, cultured whey, disodium inosinate, disodium quanylate, lecithin], hydrolyzed wheat gluten protein, sugar, maltodextrin, onion powder, disodium inosinate, disodium quanylate, natural flavor) Mayonnaise (soybean oil, corn syrup, water, egg volk, distilled & cider vinegar, salt, mustard seed, calcium disodium EDTA added to protect flavor), Carrots, Peas, Mexican blend Cheese (cheddar cheese (pasteurized milk, cheese culture, salt enzymes, annatto (vegetable color), monterey jack cheese (pasteurized milk, cheese culture salt, enzymes) potato starch, powdered cellulose added to prevent caking) Celery, Corn Flakes (degermed yellow corn meal, sugar, salt, malt extract, vitamins & minerals vitamin C (sodium ascorbate). ascorbic acic), iron (ferrous fumarate), vitamin A (palmate), niacinamide, vitamin B2 (riboflavin), vitamin B1 (thiamine mononitrate), vitamin B6 (pyridoxine hydrochloride), vitamin D (cholecalciferol), folic acid, Butter (pasteurized cream, salt) Lemon Juice (lemon juice from concentrate, (water concentrated lemon juice,

sodium metabisulfite as a preservative, sodium benzoate as a preservative, lemon oil Salt, Seasoned Salt (salt, sugar, spices (including paprika, celery seed, turmeric,) onion, corn starch, garlic, tricalcium phosphate (to make free flowing), extractives of paprika & natural flavor) Pepper, Chicken Soup Base (salt, corn starch, sugar, hydrolyzed soy protein, dextrose, chicken (fat & meat) vegetables (onion, carrot, garlic, celery), soybean oil palm oil, yeast extract, disodium inosinate, disodium quanylate, tumeric, natural flavors, silicon dioxide ) Gr. Rosemary

Safe Handling Instructions
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or poulity. Some fixed products, may contain bacteries that could
for your protection, follow these self-handling instructions.

Keep refrigerated or frozen.
Thank in refrigerated or frozen.
Thank in refrigerated or frozen contains the contains the contains and production of the foods.
With working surfaces (including cutting boards), utually.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftowers

ediately or discard

Contains: wheat, dairy, soy, eggs

COOKING DIRECTIONS: Thaw under refrigeration. Leave lid on and bake at 350°F for 50–60 minutes. Cook to an internal temperature of 160°F



Stoltzfus Kitchen Chuckey, TN 37641 vtstoltzfus@outlook.com 423.588.9834





# **HAM & POTATO**

**CASSEROLE** 

### KEEP FROZEN

## NET WT 1LB & 120Z (793 G)

## Nutrition Facts

Serving Size 1 cup (227g/8oz) Servings Per Container varied

Amount Per Serving	
Calories 640 Calories from	n Fat 330
% Da	ily Value*
Total Fat 37g	57%
Saturated Fat 20g	101%
Trans Fat 0g	
Cholesterol 120mg	40%
Sodium 1090mg	46%
Total Carbohydrate 46g	15%
Diotory Eibor 2a	00/

Sugars 29g Protein 31g

Vitamin A 20%	Vitamin C 40%
Calcium 80%	Iron 10%
or lower depending or	values may be higher n your calorie need.
Calories	2 000 2 500

Total Fat Less than 65a 80a Sat Fat Less than 20g 25a Cholesterol Less than 300mg 300mg Sodium Less than 2.400mg 2.400mg Total Carbohydrate 300g 375g Dietary Fiber

Fat 9 · Carbohydrate 4 · Protein 4

INGREDIENTS: Potato (Dextrose, disodium phosphate (added to maintain color), Potassium Sorbate (added to maintain freshness) milk, ham (water, salt, sugar, contains 2% or less sodium phosphates, sodium erythorbate, sodium nitrate, sodium lactate, sodium diacetate, flavor) white american cheese ([milk, cheese culture, salt, enzymes], water, cream, sodium citrate, salt, sorbic (preservative), color added, sunflower lecithin for separation. flour (bleached wheat flour enriched (bleached wheat flour, ni, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour, butter (pasteurized cream, salt) parsley flakes Contains: Dairy (from milk and cream), wheat, soy.

**COOKING DIRECTIONS:** Thaw under refrigeration. Leave lid on and bake at 350°F for 50–60 minutes. Cook to an internal temperature of 160°F.

# 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

9

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Stoltzfus Kitchen

Chuckev, TN 37641

wtstoltzfus@outlook.com

423,588,9834

Lot #



# MACARONI & CHEESE

# KEEP FROZEN A NET WT 11 B & 120Z (793 G)

# **Nutrition Facts**

Serving Size 1 cup (227g/8oz) Servings Per Container 3.5

Amount Per Serving	
Calories 1010 Calorie	s from Fat 490
9	% Daily Value*
Total Fat 56g	86%
Saturated Fat 34g	169%
Trans Fat 1g	
Cholesterol 185mg	61%
Sodium 1410mg	59%
Total Carbohydrate 8	33g 28%
Dietary Fiber 2g	7%

Sugars 42g Protein 45g

Vitamin A 40%	Vitamin C	159
Calcium 150%	Iron	15°
* Percent Daily Value ar calorie diet. Your daily or lower depending on Calories	values may be h your calorie nee	ighe

 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
 375mg

 Dietary Fiber
 25g
 30g

Fat 9 · Carbohydrate 4 · Protein 4

INGREDIENTS: Macaronis (duram wheat semolina [enriched with iron [ferrous sulfate], B vitamins [niacin thiamin mononitrate, ribolflavin, folic acid]), american cheese ([milk, cheese culture, salt, enzymes], water, dry cream, milkfat, sodium citrate, salt, sorbic acid [as a preservative], annatto [color], oleo resin, paprika ([color]—if colored, soy lecithin [release agent]), milk, flour (bleached wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), butter (cream and salt), salt. Contains: Milk, wheat and soy.

**COOKING DIRECTIONS:** Thaw, leave lid on then bake at 350 degrees for 40 to 50 minutes.

# 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.





Keep hot foods hot. Refrigerate leftovers immediately or discard.

Stoltzfus Kitchen Chuckey, TN 37641 wtstoltzfus@outlook.com 423.588.9834



Lot #





# **MEATLOAF**

KEEP FROZEN

NET WT 1LB & 110Z (765 G)

# **Nutrition Facts**

Serving Size 1 cup (227g/8oz) Servings Per Container 3.5

Amount Per Serving

Calories 490 Calories	from Fat 260
%	Daily Value*
Total Fat 29g	45%
Saturated Fat 11g	57%
Trans Fat 2g	
Cholesterol 130mg	43%
Sodium 340mg	14%
Total Carbohydrate 14	g 5%
Dietary Fiber 3g	11%

	Sugars 4	g		
	Protein 41	g		
	Vitamin A 6%		Vitamin C 8%	
	Calcium 69	%	In	on 30%
	* Percent Daily Value are calorie diet. Your daily va or lower depending on y		alues may b our calorie	e higher need.
		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 Carboh	ydrate	300g	375g
П				

Fat 9 · Carbohydrate 4 · Protein 4

**INGREDIENTS:** Ground beef, water, seasoning, (blended of cracker meal [wheat flour], soy flour, salt, dehydrated onion, spices, dehydrated red bell peppers, dehydrated celery, garlic powder, oleoresin of paprika), ketchup (tomato concentrate, high fructose corn syrup, distilled vinegar, corn syrup, salt, less than 2% of: spice, onion powder, natural flavors), parsley flakes **Contains: Wheat. soy** 

**COOKING DIRECTIONS:** Thaw under refrigeration. Leave lid on and bake at 350°F for 50–60 minutes. Cook to an internal temperature of 160°F.

# 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.

9

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Stoltzfus Kitchen Chuckey, TN 37641 wtstoltzfus@outlook.com 423.588.9834



Lot #





# **PIZZA**CASSEROLE

### **KEEP FROZEN**

**NET WT 1LB & 120Z (793 G)** 

# Nutrition Facts

Serving Size 1 cup (227g/8oz) Servings Per Container 3.5

Amount Per Serving Calories 410 Calories from Fat 170	
Total Fat 20g	30%
Saturated Fat 7g	34%
Trans Fat 0.5g	
Cholesterol 95mg	31%
Sodium 820mg	34%
Total Carbohydrate 36g	12%
Dietary Fiber 3g	13%
Sugars 7g	

#### Protein 21g

	Vitamin A 15%	Vitan	nin C 49
	Calcium 10%		ron 20%
	* Percent Daily Value ar calorie diet. Your daily or lower depending on	values may	be higher
ı	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 Carbohy	Total Carbohydrate		375g
Dietary Fib	er	25g	30g
0-1-1-1			

Fat 9 · Carbohydrate 4 · Protein 4

INGREDIENTS: Pizza Sauce (tomatoes, cane sugar, sea salt, corn starch, olive oil, dehydrated onion, oregano, dehydrated garlic, black pepper, basil, citric acid, peppers, oregano oil, vinegar, basil oil) water, noodles (durum flour [wheat], egg yolks or eggs, niacin, iron [ferrous sulfate], thiamin mononitrate, riboflavin, folic acid), ground beef, mozzarella cheese (pasteurized milk, skim milk, cheese cultures, salt, enzymes, powdered cellulose [added to prevent caking], natamycin [added as a mold inhibitor]), pork sausage (pork, water, spices, sugar, monosodium, glutamate, bha, bht, gallate, citric acid) pepperoni (pork, beef, salt, spices, dextrose, lactic acid, starter culture, oleoresin of papricka, sodium abscorbate, flavoring, sodium nitrite, bha, bht, citric acid) salt, minced onion, dried peppers, pizza seasoning (onion, garlic, fennel, crushed red pepper, parsley, basil, oregano) Contains: Sov. wheat. eggs. dairy (milk or cream)

**COOKING DIRECTIONS:** Thaw under refrigeration. Leave lid on then bake at 350 degrees for 50 to 60 minutes. Cook to an internal temperature of 160 °F.

# 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.

Stoltzfus Kitchen Chuckey, TN 37641 wtstoltzfus@outlook.com 423 588 9834



Lot #





# **SAUSAGE** BREAKFAST HASH

# KEEP FROZEN NET WT 1LB & 110Z (765 G)

## Nutrition Facts

Serving Size 1 cup (227 g/8 oz) Servings Per Container 3.5

#### Amount Per Serving

Calories 580 Calo	ries from Fat 120
1	% Daily Value*
Total Fat 14g	21%
Saturated Fat 6g	32%
Trans Fat 0g	
Cholesterol 40mg	14%
Sodium 750mg	31%
Total Carbohydrate	90g <b>30</b> %
Dietary Fiber 3g	13%
0	

Sugars 2	g		
Protein 22	?g		
Vitamin A	6% •	Vitamin (	24%
Calcium 25	% •	Iron 309	6
calorie diet	ily Values are . Your daily v	alues may b	e higher
calorie diet	Your daily vepending on y	alues may b our calorie i	e higher needs.
calorie diet or lower de	Your daily vepending on y Calories	alues may b our calorie i 2,000	ne higher needs. 2,500
calorie diet or lower de Total Fat	Your daily vepending on y	alues may b our calorie i	e higher needs.
calorie diet or lower de Total Fat Sat Fat	Your daily vepending on y Calories Less than	alues may b our calorie i 2,000 65 g	e higher needs. 2,500 80 g
calorie diet or lower de Total Fat Sat Fat	Your daily very calories  Less than Less than	alues may b our calorie i 2,000 65 g 20 g	e higher needs. 2,500 80 g 25 g 300 mg
calorie diet or lower de Total Fat Sat Fat Cholesterol	Calories Less than Less than Less than Less than Less than Less than	alues may b our calorie i 2,000 65 g 20 g 300 mg	e higher needs. 2,500 80 g 25 g 300 mg

Fat 9 · Carbohydrate 4 · Protein 4

INGREDIENTS: scrambled eggs (whole eggs, modified cornstarch, salt, citric acid, xanthan gum) Milk, Hashbrowns (potatoes, dextrose, disodium dihydrogen pyrophosphate [to maintain natural color) Italian Sausage (pork, water, spices, salt, sugar, flavoring) White American Cheese (american cheese (milk, cheese culture, salt and enzymes, water, cream, sodium citrate, salt, sorbicacid (preservative, coloradded, sunflower lecithin for separation] Butter [pasteurized cream, salt], Salt, Flour [bleached wheat flour enriched (bleached wheat flour, ni reduced iron, thiamin mononitrate, riboflavin, folic acid) malted barley flour]) salt, black Pepper Contains: Dairy (milk, cream), Wheat, Soy and Eggs

**COOKING DIRECTIONS:** Thaw under refrigeration. Leave lid on and bake at 350°F for 50–60 minutes. Cook to an internal temperature of 160°F.

# **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

9

Keep hot foods hot. Refrigerate leftovers

Stoltzfus Kitchen Chuckey, TN 37641 wtstoltzfus@outlook.com 423.588.9834



Lot #



# SHRIMP ALFREDO FETTUCCINE

KEEP FROZEN

NET WT 1LB & 120Z (793 G)

## Nutrition Facts

Serving Size 3/7 lb(194g) Servings Per Container 3.5

F	mount	Per	Serving
7	`alorios	220	١

	% Daily Value
Total Fat 32g	419
Saturated Fat 20g	1009
Trans Fat 1g	
Cholesterol 95mg	319
Sodium 210mg	99
Total Carbohydrate	21g 89
Dietary Fiber 0g	09

# Total Sugars 4g

ı		
ı		
ı	Vitamin D 1 mcg	4%
I	Calcium 10%	Iron 2%

\* Percent Daily Value are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie need. Calories 2,000 2,500

\*The % Daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for

general nutrition advice.

Calories per gram:

Fat 9 · Carbohydrate 4 · Protein 4

INGREDIENTS: Ingredients: Shrimp, Fettuccine noodles (Duram wheat, semoling) Niacin,iron (ferrous sulfate), Thiamin monoitrate, Riboflavin, folic acid), Heavy Whipping Cream, heavy cream, milk, contains less than 0.5% of carrageean, Mono and Diglycerides, Polysorbate 80.) Milk, Butter, (cream, salt), Flour, (Bleached wheat flour, naicin, Reduced iron, Thiamine, monoitrate, malted barley) Parmesan Cheese, (pasteurized part-skim milk, cheese cultures, salt, enzymes, powdered cellulose), Garlic Powder, Seasoned Salt, (salt, sugar, spices including paprika, tumeric, onion, cornstarch, garlic, tricalcium phosphate, oleoresin, natural flavor, soy lecithin) Pepper, Salt Contains: Shrimp, Soy, dairy (from milk and cream)

**COOKING DIRECTIONS:** Thaw under refrigeration. Leave lid on and bake at 350°F for 50–60 minutes. Cook to an internal temperature of 160°F.

# 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.

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

Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.

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Stoltzfus Kitchen

Chuckev, TN 37641

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Lot #





# SPAGHETTI BAKE

WITH MEATBALLS

KEEP FROZEN NET WT 1LB & 120Z (793 G)

## **Nutrition Facts**

Serving Size 1 cup (227 g/8 oz) Servings Per Container 3.5

Amount Per Serving

Calories 400 Calories 1	from Fat 180
%	Daily Value*
Total Fat 21g	32%
Saturated Fat 10g	52%
Trans Fat 0g	
Cholesterol 95mg	31%

 Cholesterol 95mg
 31%

 Sodium 720mg
 30%

 Total Carbohydrate 26g
 9%

 Dietary Fiber 3g
 10%

 Sugars 3g

Protein 26g

Vitamin A	10%	Vitam	in C 10%
Calcium 35%		Iron 15%	
* Percent Daily Value are calorie diet. Your daily va or lower depending on v		lues may	be higher
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g

 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 INGREDIENTS: water, Spaghetti (semolina [wheat], niacin, iron [ferrous sulfate], thiamin mononitrate, riboflavin, folic acid), pizza sauce (tomatoes, cane sugar, sea salt, corn starch, olive oil, dehydrated onion, oregano, dehydrated garlic, black pepper, basil, citric acid, peppers, oregano oil, vinegar, basil oil), mozzarella cheese (pasteurized milk, skim milk, cheese cultures, salt, enzymes, powdered cellulose [added to prevent caking], natamycin [added as a mold inhibitor]),italian meatballs (beef, water, textured soy flour, soy protein concentrate, contains less than 2% of the following: salt, spices, garlic powder, onion powder, wheat flour, Romano cheese [pasteurized cow milk, cheese cultures, salt, enzymes), Parmesan cheese (pasteurized milk, cheese cultures, salt, enzymes), dehydrated parsley) salt, black pepper, basil leaves. Contains: Sov. dairy (milk or cream). wheat.

**COOKING DIRECTIONS:** Thaw under refrigeration. Leave lid on and bake at 350°F for 50–60 minutes. Cook to an internal temperature of 160°F.

# **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 outting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly

9

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Stoltzfus Kitchen Chuckey, TN 37641 wtstoltzfus@outlook.com 423.588.9834



Lot #





# SWEET & SOUR CHICKEN & RICE

KEEP FROZEN NET WT 1LB & 120Z (793 G)

# Nutrition Facts

Serving Size 7 oz (198 g/7 oz) Servings Per Container 5

Amount Per Serving Calories 260Calories from Fat 20		
Total Fat 21g	4%	
Saturated Fat 10g	3%	
Trans Fat 0g		
Cholesterol 95mg	12%	
Sodium 720mg	42%	
Total Carbohydrate 26	g 16%	
Dietary Fiber 3g	2%	

Protein 26g		
\/itamin A	00/	

Sugars 3g

VILAITIIIT A U /o	VIIIIIIII C 1078
Calcium 4%	Iron 8%
* Percent Daily Value are based on a 2,000 calorie diet. Your daily values may be higher	

Calories 2 000 2 500 Total Fat Less than 65g 80g Sat Fat Less than 20n 25n Cholesterol Less than 300mg 300mg Sodium Less than 2.400mg 2.400mg Total Carbohydrate 300g 375g Dietary Fiber 25n 30a

Calories per gram: Fat 9 · Carbohydrate 4 · Protein 4 INGREDIENTS: Sweet & sour sauce (water, sugar, tomatoes [tomatoes, tomato juice, citric acid, calcium choloride], pineapple, vinegar, modified cornstarch, hydrolyzed soy protein, 2% or less of molasses, soybean oil, tomato paste, pineapple juice from concentrate, salt dried onions, dried green pepper, spices, corn syrup solids, lemon juice concentrate, beet powder [color], dried garlic), water, chicken breast, rice, (enriched parboiled rice,(parboiled long grain rice, vitiamns and minerals ( calcium,calcium carbonate) (iron phosphate), (thiamin mononitrate) folic acid] salt. Contains: Soy

COOKING DIRECTIONS: Thaw under refrigeration. Leave lid on and bake at 350°F for 50–60 minutes. Cook to an internal temperature of 160°F

# Safe Handling Instructions

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Lot #