

# HOSPITALITY QUICK OATS



1037 State Street  
Chester, IL 62233  
618-826-2361

## Nutrition Facts

Serving per container: about 26

**Serving Size: 1/2 cup (45g)**

**Amount Per Serving**

**Calories: 180**

		% Daily Value*
<b>Total Fat:</b>	3.5g	4%
Saturated Fat:	0.5g	3%
Trans Fat:	0g	
Polyunsaturated Fat:	1.5g	
Monounsaturated Fat:	1.5g	
<b>Cholesterol:</b>	0mg	0%
<b>Sodium:</b>	0mg	0%
<b>Total Carbohydrate:</b>	31g	11%
Dietary Fiber:	4g	16%
Total Sugars:	0g	
Includes 0g Added Sugars		0%
<b>Protein:</b>	6g	
Vitamin D:	0mcg	0%
Calcium:	20mg	0%
Iron:	1.5mg	10%
Potassium:	160mg	4%
Vitamin A:	0mcg RAE	0%
Thiamine:	0.2mg	20%
Riboflavin:	0.1mg	6%
Niacin:	0.5mg	2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Storage and Handling Suggestions:

50°F to 85°F with a target temperature  
of 70°F with humidity under 50%

### More Information:

\*\*365 Days for product performance  
60 Days against infestation

### PRODUCT SPECIFICATIONS:

Brand	Pack	General Product Description	
Hospitality	12/42 oz.	Cereal, Hot, Oats, Quick	
MFG. Code	GTIN	UPC	
71923-36820	10071923368208	0 71923 36820 1	
Net Weight	Gross Weight	Country of Origin	Kosher
31.5 lbs.	36 lbs.	USA	Circle V Pareve

### Shipping Information:

Dimensions:	23.375 x 12.938 x 9.688	Cube:	1.696
TI x HI:	6 x 4	(TI = Amount on a Layer) (HI = Number of Layers High)	
Shelf Life:	365 Days from Date of Manufacture**	Date Code:	Best By

### Ingredients:

### ROLLED OATS

Manufactured on shared equipment with products containing: Wheat

### Allergens:

None

### Benefits:

45g Whole Grains per serving

### Preparation:

Servings	Water or Milk	Salt (optional)	Oats
1	1 cup	scant 1/4 tsp.	1/2 cup
6	6 cups	1 tsp	3 cups
18	4 1/2 qts.	1 Tbsp.	9 cups
26	6 1/2 qts.	1 1/2 Tbsp.	13 cups

1. Stir oats into briskly boiling salted water or milk.
  2. Cook 1 minute, stirring occasionally.
  3. Cover; remove from heat. Let stand a few minutes.
- For a creamier texture, put oats and salt in cold water or milk; bring to a boil. Cook as above

