



## Stouffer's Meatloaf with Gravy 4 × 58 ounces Tray

I'm interested! I want to learn more.

Stouffer's Meatloaf with Gravy features flavorful individual oven-roasted beef meatloaves containing ground beef, onions, green peppers, and seasonings, then smothered with a savory brown gravy. With ultimate deliciousness and unmatched simplicity, it's an easy choice adding Stouffer's to the menu at your restaurant or food service establishment. Streamline your back-of-house process so you can focus on serving quality food and drink to your guests with Stouffer's.

Made with Real Beef

No artificial flavors

No preservatives

Good source of protein

Good source of potassium

A Community as Good as Gold: Stouffer's Gold Club is a community that inspires, connects, supports and rewards operators who always aim to meet a gold standard when it comes to delighting their guests . If you believe there's only one brand for quali

NESTLE CODE:  
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NESTLE CASE CODE:  
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BEEF BROTH, COOKED BEEF, ONIONS, TEXTURED SOY FLOUR, MODIFIED CORNSTARCH, TOMATO PUREE (WATER, TOMATO PASTE), 2% OR LESS OF WATER, GREEN BELL PEPPERS, REDUCED LACTOSE WHEY, ROLLED OATS, BEEF FAT, BLEACHED WHEAT FLOUR, SEASONING (WATER, FLAVOR, MALTODEXTRIN, SALT, CARAMEL COLOR, LESS THAN 2% OF LACTIC ACID, ENZYME MODIFIED CREAM), SALT, WORCESTERSHIRE SAUCE (DISTILLED VINEGAR, MOLASSES, CORN SYRUP, WATER, SALT, CARAMEL COLOR, GARLIC POWDER, SUGAR, SPICES, TAMARIND, NATURAL FLAVOR), DRIED SOY SAUCE (SOYBEAN, WHEAT, SALT), SUGAR, POTASSIUM SALT, SPICES, MALTODEXTRIN, CARAMEL COLOR, WHITE VINEGAR, AUTOLYZED YEAST EXTRACT, SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT), MUSHROOM JUICE CONCENTRATE, SEASONING (AUTOLYZED YEAST EXTRACT, GUM ARABIC, BEEF STOCK CONCENTRATE, BEEF, FLAVOR, SALT, LACTIC ACID, SODIUM PHOSPHATES), DRIED GARLIC, MONO- AND DIGLYCERIDES, SEASONING (SALT, DRIED BEEF BROTH, FLAVORING, MALTODEXTRIN, BEEF FAT, DISODIUM PHOSPHATE, GRILL FLAVOR [FROM VEGETABLE OIL], MODIFIED CORNSTARCH, SMOKE FLAVOR), SEASONING (MALTODEXTRIN, FLAVOR, CULTURED WHEY, DEXTROSE, FRUCTOSE, SALT), XANTHAN GUM, ONION POWDER, CELLULOSE GEL, LACTIC ACID, CALCIUM LACTATE, CELLULOSE GUM, NATURAL FLAVORS.

CONTAINS: WHEAT, MILK, SOY.

Nutrition Facts	
10 servings per package	
Serving size	1 Loaf & Gravy (164 g)
Amount Per Serving	
<b>Calories</b>	<b>170</b>

Nutrition Item and Amount per Serving	% Daily Value*
<b>Total Fat</b> 7g	<b>9%</b>
Saturated Fat 4.5g	<b>23%</b>
Trans Fat 1g	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 530mg	<b>23%</b>
<b>Total Carbohydrate</b> 11g	<b>4%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 3g	
Incl. <1g Added Sugars	<b>2%</b>
<b>Protein</b> 15g	<b>11%</b>
<b>Vitamin D</b> 0mcg	<b>0%</b>
<b>Iron</b> 0.8mg	<b>4%</b>
<b>Calcium</b> 40mg	<b>2%</b>
<b>Potassium</b> 620mg	<b>15%</b>
* 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.	

\*Please refer to the product label for the most accurate nutrition, ingredient, and allergen information. Product label may be found on pack, corrugate box, or on an insert inside the box.

## Use & Storage

Shelf Life	300 days
Preparation Instructions	<p><b><u>Convection Oven:</u></b> (325°F) Preheated. Do not loosen lid. Place tray on baking sheet. Rotate meatloaves and spoon with gravy halfway through cooking; replace lid. If frozen (0°F): Cook 50-55 minutes; if thawed (40°F or less): Cook 20-25 minutes.</p> <p><b><u>Conventional Oven:</u></b> (400°F) Preheated. Do not loosen lid. Place tray on baking sheet. Rotate meatloaves and spoon with gravy halfway through cooking; replace lid. If frozen (0°F): Cook 55-60 minutes; if thawed (40°F or less): Cook 30-35 minutes.</p> <p><b><u>Combi-Oven:</u></b> (350°F) Full Fan, Preheated. Do not loosen lid. Place tray on baking sheet. Rotate meatloaves and spoon with gravy halfway through cooking; replace lid. If frozen (0°F): Cook 30-35 minutes; if thawed (40°F or less): Cook 25-30 minutes.</p> <p><b><u>Low Pressure Steamer:</u></b> 5-7 lb PSI. Do not loosen lid. If frozen (0°F): Cook 35-40 minutes; if thawed (40°F or less): Cook 25-30 minutes.</p> <p><b><u>Microwave Oven:</u></b> 1100 Watt. Cook loosely covered in a microwave-safe container; stir. If thawed (40°F or less): Cook 1 Loaf with Gravy 50% Power 3½-4 minutes.</p> <p><b>For Food Safety and Quality follow cooking instructions:</b> Cook product to internal temperature of 165°F/74°C.</p>
Storage Instructions	KEEP FROZEN.
Maximum Storage Temperature	-13°F
Minimum Storage Temperature	-18°F

# Packaging Information

Pack Size	4 × 3.625 lb
Net Weight	14.5 lbs
Gross Weight	16.35 lbs
Case Height	3.55 in
Case Width	13.2 in
Case Depth	20.8 in
Case Cube	0.564 ft3
Pallet TI/HI	7 × 16
Total Cases Per Pallet	112

## Suggestions

To serve as an open-face sandwich, place on half of kaiser roll and ladle with gravy. To serve as meatloaf sandwich, serve hot or chilled in a hoagie bun with chopped lettuce, tomatoes and onions.

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**What makes Stouffer's products different?**

At Stouffer's, real food means real, authentic, farm-select ingredients that are carefully crafted by chefs in our kitchens. We believe the best way to preserve freshness and nutrition is simply through freezing, not preservatives. The result is easy-to-serve options with consistent, scratch-made taste you can be proud to call your own.

**Where are the most common places to find efficiencies on my menu?**

From-scratch taste doesn't always require high-touch labor. To identify operational efficiencies that don't compromise quality, contact us for an on-site assessment and deliver customized recommendations to suit your menu, culinary philosophy and kitchen environment.

**What are your minimum volume purchasing commitments?**

We make it simple to order lower volumes of what you need most. In most cases, we have a minimum order value for off-the-shelf products. Please reach out to your Nestlé Professional representative for more information.

**What is the hold time for Stouffer's Meatloaf with Gravy?**

This product holds well on the steamtable for up to 4 hours.