







BEEF PASTY

- ALL NATURAL*
- **NO PRESERVATIVES**
- NO MSG
- NO TRANS FATS

SIMPLY DELICIOUS BEEF PIE!

Nutrition Facts

Serving Size 5 oz (142g) Servings Per Container 2

| Amount Per Serving | | | |
|--------------------|----------------------|------|--|
| Calories 330 | Calories from Fat | 150 | |
| Calorie | s from Saturated Fat | t 70 | |

| Calories from Satura | ited Fat 70 |
|------------------------|-------------|
| % Da | aily Value* |
| Total Fat 17g | 26% |
| Saturated Fat 8g | 38% |
| Trans Fat 0g | |
| Polyunsaturated Fat 1g | |
| Monounsaturated Fat 6g | |
| Cholesterol 25mg | 8% |
| Sodium 610mg | 26% |
| Total Carbohydrate 31g | 10% |
| Dietary Fiber 2g | 8% |
| Soluble Fiber 0g | |
| | |

| Protein | 12a |
|---------|-----|

| Vitamin A 6% | • | Vitamin C | 10% |
|--------------|---|-----------|-----|
| Calcium 2% | • | Iron 15% | |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lowe 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 Carbohyo | Irate | 300g | 375g |
| Dietary Fibe | r | 25g | 30g |
| Calories per gr | am: Carbohydrate | A Prote | in 4 |

Pack Size (24) 10oz (individually packaged)

Case Weight 15.5 lbs

Case Size 15x12x6 inches

Shelf Life Thawed 5 days, frozen 6

Microwave ready in 3 minutes

Conventional oven 20 minutes

Available in (mini) cocktail size
(6) 1 dozen sleeves per case. Approx.
2oz each

Keep refrigerated or frozen

Excellent for: Healthcare/retirement facilities Grocery and convenient stores Delis - hot or cold Events/catering Restaurants

INGREDIENTS: Potatoes, Beef, Flour, Water, Onion, Palm Oil, Salt, Carrots, Garlic, Pepper, Parsley CONTAINS: Wheat





Manufactured by The Last Best Foods, Inc. PO box 497 Anaconda, Mt 59711 (406) 563 2362

www.windspasties.com