









Nutrition Facts

Serving Size – 4 oz

Calories from Fat 35

| Calories from Fat 35 | |
|----------------------|------------|
| Total Fat 4g | 6% |
| Saturated Fat 1.5g | 8% |
| Trans Fat 0g | |
| Cholesterol 310mg | 103% |
| Sodium 80mg | 3% |
| Total Carbs 4g | 1% |
| Dietary Fiber 0g | 0% |
| Sugars 0g | |
| Protein 23g | |
| | |
| Vitamin A 380% | Calcium 0% |
| Vitamin C 2% | Iron 30% |

*The % Daily Value 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.





Tray Shingle Calf Liver 16/1 Lb Packages

Product Description - Quality From The Beginning, Sliced, Skinned, Deveined. Our Tender Calf Liver Harmonizes Perfectly With Traditional Dishes As Well As New Flavorful Favorites. An Excellent Source Of Protein, Vitamin A, And Iron.

Product Code - 22116 GTIN - 10079041221160 UPC Code - 079041221156

Master Case

| Piece Count | Net Weight | Gross Weight |
|-------------|------------|---------------|
| | 16 | 18.4 |
| Width | Length | Height |
| 9" | 17" | 8" |
| TI | HI | Cube |
| 10 | 8 | 0.71 cubic ft |

Retail Pack

| Net Weight | Width | Length | Height |
|------------|-------|--------|--------|
| 1 | 1.5" | 9.5" | 6.75" |

Storage

| Shelf Life | Storage Temp | Storage Method |
|--------------------------|--------------------------------|----------------|
| 549 days from production | Storage Handling: -10°F-0°F | Keep Frozen |

Preparation

Gently Rinse Liver Slices Under Cold Water And Place In A Medium Bowl. Pour In Enough Milk To Cover. Let Stand While Preparing Onions. Melt 2 Tablespoons Of Butter In A Large Skillet Over Medium Heat. Separate Onion Rings And Sauté Them In Butter Until Soft. Remove Onions And Melt Remaining Butter In The Skillet. Season The Flour With Salt And Pepper And Put It In A Shallow Dish Or On A Plate. Drain Milk From Liver And Coat Slices In The Flour Mixture. When The Butter Has Melted, Turn The Heat Up To Medium-High And Place The Coated Liver Slices In The Pan. Cook Until Nice And Brown On The Bottom. Turn And Cook On The Other Side Until Browned. Add Onions And Reduce Heat To Medium. Cook A Bit Longer To Taste.

Ingredients

Calf Liver