

# Nutrition Facts Labeling

Since 1978 Specialty Printing LLC has been one of the most diversified manufacturers of pressure sensitive labels and related products in the United States. Our labels can be found in retail stores, grocery stores, distribution centers, and warehouses nationwide.

Specialty Printing can provide an ideal solution for your specific needs and requirements. From Custom Designed Labels that help sell your product, Weigh Scale Labels, Coupon Labels, to Gourmet Recipe Labels.

## Nutritional Facts Labeling

Effective January 2012 USDA initiated a new law that will require all in-store ground products to be labeled with nutritional information. Specialty Printing has developed three different design styles for labeling in-store ground products that will allow you to be in compliance with the new law and guidelines. All three designs have been submitted and approved by the USDA. Corner and rectangle designs are available as standalone 1ply or 2ply with recipe and safe handling instructions.

## Just In Time Inventory Program

Let our "Just in Time" program take the stress out of your monthly label orders. We'll take your annual label usage, optimize it into your production schedule, and stock labels you need in our warehouse.

## Warehouse Distribution:

Depending on the final shipment location your product will be shipped from one of our three distribution locations: East Windsor, CT • Chino, CA • Atlanta, GA.



## Corner Label: 3.0" x 3.25"



### Product Description & Nutritional Facts

**SPAGHETTI & SAVORY MEATBALLS**  
 Total preparation and cooking time: 50 minutes  
 1 jar (26 to 30 ounces) spaghetti sauce  
 8 ounces uncooked spaghetti, cooked  
**Ground Parmesan cheese Meatballs:**  
 1 pound ground beef  
 1/2 cup soft bread crumbs  
 1 egg  
 2 tablespoons finely chopped onion  
 1 clove garlic, minced  
 1/2 teaspoon salt  
 1/8 teaspoon pepper

- Heat oven to 350°F. Combine meatball ingredients in large bowl, mixing lightly but thoroughly. Shape into twelve 2-inch meatballs. Place on rack in broiler pan. Bake in 350°F oven 25 to 30 minutes to medium (160°F) doneness, until not pink in center and juices show no pink color.
- Combine meatballs and spaghetti sauce in large saucepan; heat through, stirring occasionally. Serve over spaghetti; sprinkle with cheese.

Makes 4 servings.  
 Recipe courtesy of the National Cattlemen's Beef Association

### USDA Certified Recipes

**FOOD SAFETY**

- Defrost ground beef in the refrigerator, not at room temperature. Allow 24 hours for 1 to 1 1/2 inch thick packages; 12 hours for patties. Cook as soon as possible after defrosting.
- Do not eat raw or rare ground beef. Because surface bacteria are transferred to the interior during grinding, it's risky to eat ground beef that has not been cooked to medium.
- Cook ground beef to medium (160°F) doneness, until not pink in center and juices show no pink color. The most accurate way to determine doneness of patties and meatloaf is with an instant-read thermometer.
- Due to the natural nitrate content of certain ingredients, such as onion, celery and bell peppers, meatloaf may contain pink even when a 160°F internal temperature has been reached. Always check the internal temperature using a meat thermometer or instant-read thermometer, making certain it reaches 160°F.
- Cook ground beef without interruption. Partial cooking can promote bacterial growth.
- Avoid cross-contamination — between raw and cooked beef — during storage, preparation and serving. Wash hands, utensils, bowls, counters and plates that have had contact with raw beef and juices, using hot soapy water.

Food Safety courtesy of the National Cattlemen's Beef Association

### Safe Handling Instructions

## Grounds:

- 96% Lean
- 93% Lean
- 90% Lean
- 85% Lean
- 80% Lean
- 73% Lean
- Custom Available

## Categories:

- Ground Beef
- Ground Pork
- Ground Turkey
- Ground Chicken
- Ground Bison



Rectangle Label: 3.875" x 2.25"

Nutrition Panel: 1.25" x 2.125"

**KEEP REFRIGERATED** **85% lean / 15% fat**

# GROUND BEEF

**COOK TO 160°F**

We recommend cooking ground beef to 160°F. Use a thermometer or a T-Stick®.

**Nutrition Facts**  
Serving Size 4oz (112g)  
Servings Per Container varied

Amount Per Serving		% Daily Value*	
<b>Calories</b> 240	Calories from Fat 150		
<b>Total Fat</b> 17g		<b>26%</b>	
Saturated Fat 7g		<b>35%</b>	
<b>Cholesterol</b> 75mg		<b>25%</b>	
<b>Sodium</b> 75mg		<b>3%</b>	
<b>Total Carbohydrate</b> 0g		<b>0%</b>	
<b>Protein</b> 21g			

Iron 15%  
Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium.  
\*Percent Daily Values are based on a 2,000 calorie diet.

**Peel Here**

**96% lean / 4% fat**

### Nutrition Facts

Serving Size 4oz (112g)  
Servings Per Container varied

Amount Per Serving		% Daily Value*	
<b>Calories</b> 150	Calories from Fat 50		
<b>Total Fat</b> 5g		<b>8%</b>	
Saturated Fat 2.5g		<b>23%</b>	
<b>Cholesterol</b> 70mg		<b>10%</b>	
<b>Sodium</b> 75mg		<b>3%</b>	
<b>Total Carbohydrate</b> 0g		<b>0%</b>	
<b>Protein</b> 24g			

Iron 15%  
Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium.  
\*Percent Daily Values are based on a 2,000 calorie diet.

### GROUND TURKEY

#### Nutrition Facts

Serving Size 3oz (85g)  
Servings Per Container varied

Amount Per Serving		% Daily Value*	
<b>Calories</b> 200	Calories from Fat 101		
<b>Total Fat</b> 11g		<b>17%</b>	
Saturated Fat 3g		<b>14%</b>	
<b>Cholesterol</b> 87mg		<b>29%</b>	
<b>Sodium</b> 91mg		<b>4%</b>	
<b>Total Carbohydrate</b> 0g		<b>0%</b>	
<b>Protein</b> 23g			

Iron 9%  
Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium.  
\*Percent Daily Values are based on a 2,000 calorie diet.

**Product Description & Nutritional Facts**

#### Chuckwagon Beef & Pasta Skillet

**NEEDS REFRIGERATION**

- 1 Pound Ground Beef
- 1 Small Green Bell Pepper, Chopped
- 1/2 Cup Chopped Onion
- 1 Can (12-24 To 16-1/2 Ounces) Ready-to-serve Beef Broth
- 1-1/2 Cups Uncooked Rigatoni Whole Pasta
- 1 Cup Prepared Hickory-flavored Barbecue Sauce
- 1/2 Cup Finely Shredded Cheddar Or Colby Cheese

1. Brown ground beef with bell pepper and onion in large stainless skillet over medium heat 6 minutes or until beef is no pink, breaking beef up into 1/4-inch crumbles. Pour off drippings.
2. Stir in broth, pasta, barbecue sauce and 1/2 cup water; bring to a boil. Reduce heat to medium-low, cover and simmer 10 to 15 minutes or until pasta is almost tender. Uncover, cook 5 to 7 minutes or until pasta is tender and sauce is thickened, stirring occasionally. Sprinkle with cheese.

Makes 4 servings.

#### Refrigerator & Freezer Storage for Ground Beef

- Upon arriving home, immediately place ground beef in the refrigerator, use within 1 to 2 days.
- Immediately freeze any ground beef you don't plan to use within 1 to 2 days of purchase.
- Ground beef may be frozen for 3 to 4 months.
- To defrost ground beef safely, place on a tray and transfer to the refrigerator the day before needed.
- **Never defrost meats at room temperature.**
- Refrigerate leftovers promptly after serving (within 2 hours after cooking).

**COOK TO 160°F**

USDA Certified Recipes

Safe Handling Instructions

**Stock Label Program**

	Label Type	2 Ply Corner	1 Ply Corner	2 Ply Rectangle	1 Ply Rectangle	Nutrition Only
<b>Ground Beef</b>	96% Lean 4% Fat	RL5026	RL5020	RL5044	RL5038	RL5032
	93% Lean 7% Fat	RL5027	RL5021	RL5045	RL5039	RL5033
	90% Lean 10% Fat	RL5028	RL5022	RL5046	RL5040	RL5034
	85% Lean 15% Fat	RL5029	RL5023	RL5047	RL5041	RL5035
	80% Lean 20% Fat	RL5030	RL5024	RL5048	RL5042	RL5036
	73% Lean 27% Fat	RL5031	RL5025	RL5049	RL5043	RL5037
Ground Pork	RL5050	RL5051	RL5054	RL5053	RL5052	
Ground Turkey	RL5051	RL5056	RL5059	RL5058	RL5057	

**SP** **SPECIALTY PRINTING**  
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