Catelli Bros™
Family of Foods

COOK UP SOME LOVE

# YOU LOVE OUR VEAL & LAMB.

# NOW THERE'S MORE TO LOVE.

## BEEF | CHICKEN | PORK | TURKEY

For more than 75 years, we have been providing top quality veal and lamb products that are safe, traceable, nutritious and delicious. That tradition continues with our ever-expanding line of exciting and easy to prepare value-added specialty proteins.

Please contact your sales representative for more product information or to place an order.

*from family to table for over 75 years*


Collingswood, NJ | Sutton, MA

# ALL NATURAL
# GROUND BEEF

## All Natural Ground Beef

**80% Lean, 20% Fat**

Code #4607

12 Packs per Case

16 oz. (1 lb.)



## All Natural 100% Grass Fed Ground Beef

**85% Lean, 15% Fat**

Code #4608

12 Packs per Case

16 oz. (1 lb.)



VEAL | AMERICAN LAMB | IMPORTED LAMB | BEEF | CHICKEN | PORK | TURKEY

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## All Natural 100% Grass Fed Ground Beef

92% Lean, 8% Fat

Code #4609

12 Packs per Case

16 oz. (1 lb.)



## All Natural 100% Wagyu Ground Beef

Code #4605

12 Packs per Case

16 oz. (1 lb.)



## All Natural Meatball & Meatloaf Blend

Beef, Pork & Veal (1/3 Each)

Code #4615

12 Packs per Case

16 oz. (1 lb.)



## All Natural Ground Beef Burgers

80% Lean, 20% Fat

Code #4618

Four 1/4 Lb. Burgers per Pack
12 Packs per Case

16 oz. (1 lb.)

COOK-IN-BAG SEASONED

# WHOLE ROASTER CHICKEN


## Seasoned Whole Roaster Chicken - Lemon Pepper

Code #4606 | 4 Packs per Case | 4 lb. Average Weight

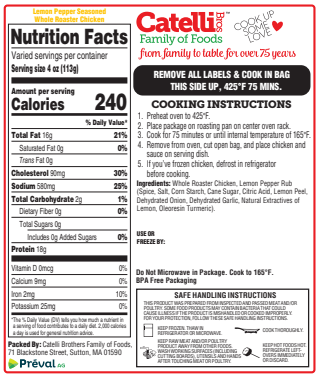

**COOKING INSTRUCTIONS**

**DO NOT MICROWAVE.**
**REMOVE ALL LABELS FROM PACKAGE.**

1. Preheat oven to 425°F.
2. Place package on roasting pan on center oven rack.
3. Cook for 75 minutes or until internal temperature of 165°F.
4. Remove from oven, cut open bag, and place chicken and sauce on serving dish.
5. If you've frozen chicken, defrost in refrigerator before cooking.

*Cooking times may vary.*

COOK UP SOME LOVE





## Seasoned Whole Roaster Chicken - Italian Herb

Code #4610 | 4 Packs per Case | 4 lb. Average Weight


**COOKING INSTRUCTIONS**

**DO NOT MICROWAVE.**
**REMOVE ALL LABELS FROM PACKAGE.**

1. Preheat oven to 425°F.
2. Place package on roasting pan on center oven rack.
3. Cook for 75 minutes or until internal temperature of 165°F.
4. Remove from oven, cut open bag, and place chicken and sauce on serving dish.
5. If you've frozen chicken, defrost in refrigerator before cooking.

*Cooking times may vary.*

COOK UP SOME LOVE


VEAL | AMERICAN LAMB | IMPORTED LAMB | BEEF | CHICKEN | PORK | TURKEY

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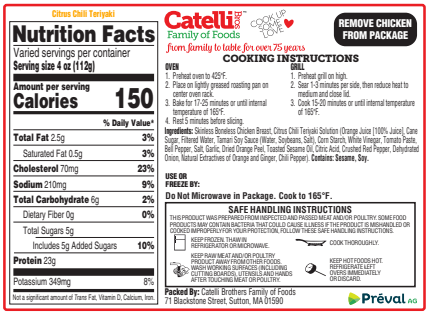
READY TO COOK MARINATED

# CHICKEN BREAST


## Marinated Chicken Breast - Citrus Chili Teriyaki

Code #4611 | 2 Pieces per Pack | 10 Packs per Case

13.5 oz. Average Weight

Citrus Chili Teriyaki

**Nutrition Facts**

Varied servings per container

**Serving size 4 oz (112g)**

| Amount per serving | |
|---|---|
| **Calories** | **150** |
| | % Daily Value* |
| **Total Fat** 2.5g | 3% |
| Saturated Fat 0.5g | 3% |
| **Cholesterol** 70mg | 23% |
| **Sodium** 210mg | 9% |
| **Total Carbohydrate** 6g | 2% |
| Dietary Fiber 0g | 0% |
| Total Sugars 5g | |
| Includes 5g Added Sugars | 10% |
| **Protein** 23g | |
| Potassium 349mg | 8% |

Not a significant amount of Trans Fat, Vitamin D, Calcium, Iron.

Catelli Bros Family of Foods — Cook Up Love — from family to table for over 75 years

REMOVE CHICKEN FROM PACKAGE

**COOKING INSTRUCTIONS**

**OVEN**
1. Preheat oven to 425°F.
2. Place on lightly greased roasting pan on center oven rack.
3. Bake for 17-25 minutes or until internal temperature of 165°F.
4. Rest 5 minutes before slicing.

**GRILL**
1. Preheat grill on high.
2. Sear 1-3 minutes per side, then reduce heat to medium and close lid.
3. Cook 15-20 minutes or until internal temperature of 165°F.

**Ingredients:** Skinless Boneless Chicken Breast, Citrus Chili Teriyaki Solution (Orange Juice [100% Juice], Cane Sugar, Filtered Water, Tamari Soy Sauce (Water, Soybeans, Salt), Corn Starch, White Vinegar, Tomato Paste, Bell Pepper, Salt, Garlic, Dried Orange Peel, Toasted Sesame Oil, Citric Acid, Crushed Red Pepper, Dehydrated Onion, Natural Extractives of Orange and Ginger, Chili Pepper). **Contains: Sesame, Soy.**

**USE OR FREEZE BY:**

**Do Not Microwave in Package. Cook to 165°F.**

**SAFE HANDLING INSTRUCTIONS**

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.

COOK THOROUGHLY.

KEEP RAW MEAT AND/OR POULTRY PRODUCT AWAY FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS AND HANDS AFTER TOUCHING MEAT OR POULTRY.

KEEP HOT FOODS HOT. REFRIGERATE LEFT OVERS IMMEDIATELY OR DISCARD.

**Packed By:** Catelli Brothers Family of Foods
71 Blackstone Street, Sutton, MA 01590

Préval AG

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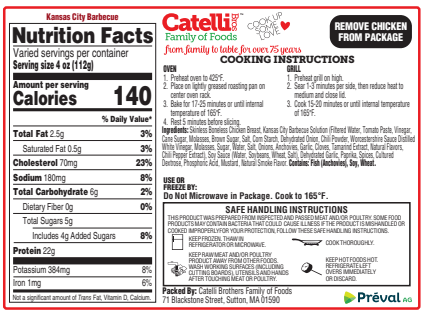
## Marinated Chicken Breast - Kansas City Barbecue

Code #4612 | 2 Pieces per Pack | 10 Packs per Case

13.5 oz. Average Weight

Kansas City Barbecue

**Nutrition Facts**

Varied servings per container

**Serving size 4 oz (112g)**

| Amount per serving | |
|---|---|
| **Calories** | **140** |
| | % Daily Value* |
| **Total Fat** 2.5g | 3% |
| Saturated Fat 0.5g | 3% |
| **Cholesterol** 70mg | 23% |
| **Sodium** 180mg | 8% |
| **Total Carbohydrate** 6g | 2% |
| Dietary Fiber 0g | 0% |
| Total Sugars 5g | |
| Includes 4g Added Sugars | 8% |
| **Protein** 22g | |
| Potassium 384mg | 8% |
| Iron 1mg | 6% |

Not a significant amount of Trans Fat, Vitamin D, Calcium...

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REMOVE CHICKEN FROM PACKAGE

**COOKING INSTRUCTIONS**

**OVEN**
1. Preheat oven to 425°F.
2. Place on lightly greased roasting pan on center oven rack.
3. Bake for 17-25 minutes or until internal temperature of 165°F.
4. Rest 5 minutes before slicing.

**GRILL**
1. Preheat grill on high.
2. Sear 1-3 minutes per side, then reduce heat to medium and close lid.
3. Cook 15-20 minutes or until internal temperature of 165°F.

**Ingredients:** Skinless Boneless Chicken Breast, Kansas City Barbecue Solution (Filtered Water, Tomato Paste, Vinegar, Cane Sugar, Molasses, Brown Sugar, Salt, Corn Starch, Dehydrated Onion, Chili Powder, Worcestershire Sauce Distilled White Vinegar, Molasses, Sugar, Water, Salt, Onions, Anchovies, Garlic, Cloves, Tamarind Extract, Natural Flavors, Chili Pepper Extract), Soy Sauce (Water, Soybeans, Wheat, Salt), Dehydrated Garlic, Paprika, Spices, Cultured Dextrose, Phosphoric Acid, Mustard, Natural Smoke Flavor. **Contains: Fish (Anchovies), Soy, Wheat.**

**USE OR FREEZE BY:**

**Do Not Microwave in Package. Cook to 165°F.**

**SAFE HANDLING INSTRUCTIONS**

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.

COOK THOROUGHLY.

KEEP RAW MEAT AND/OR POULTRY PRODUCT AWAY FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS AND HANDS AFTER TOUCHING MEAT OR POULTRY.

KEEP HOT FOODS HOT. REFRIGERATE LEFT OVERS IMMEDIATELY OR DISCARD.

**Packed By:** Catelli Brothers Family of Foods
71 Blackstone Street, Sutton, MA 01590

Préval AG

VEAL | AMERICAN LAMB | IMPORTED LAMB | BEEF | CHICKEN | PORK | TURKEY

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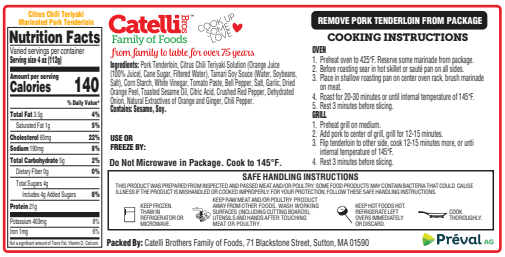
READY TO COOK MARINATED

# PORK TENDERLOIN



## Marinated Pork Tenderloin
## Citrus Chili Teriyaki

Code #4613 | 12 Packs per Case
16 oz. (1 lb.) Average Weight



Citrus Chili Teriyaki Marinated Pork Tenderloin

**Nutrition Facts**

Varied servings per container
Serving size 4 oz (113g)

Amount per serving
**Calories** 140

| | % Daily Value* |
|---|---|
| **Total Fat** 3.5g | 4% |
| Saturated Fat 1g | 5% |
| **Cholesterol** 65mg | 22% |
| **Sodium** 180mg | 8% |
| **Total Carbohydrate** 5g | 2% |
| Dietary Fiber 0g | 0% |
| Total Sugars 4g | |
| Includes 4g Added Sugars | 8% |
| **Protein** 21g | |
| Potassium 403mg | 9% |
| Iron 1mg | 6% |

Not a significant source of Trans Fat, Vitamin D, Calcium

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**Ingredients:** Pork Tenderloin, Citrus Chili Teriyaki Solution (Orange Juice (100% Juice), Cane Sugar, Filtered Water), Tamari Soy Sauce (Water, Soybeans, Salt), Corn Starch, White Vinegar, Tomato Paste, Bell Pepper, Salt, Garlic, Dried Orange Peel, Toasted Sesame Oil, Citric Acid, Crushed Red Pepper, Dehydrated Onion, Natural Extractives of Orange and Ginger, Chili Pepper.
**Contains: Sesame, Soy.**

**USE OR FREEZE BY:**

**Do Not Microwave in Package. Cook to 145°F.**

**REMOVE PORK TENDERLOIN FROM PACKAGE**

**COOKING INSTRUCTIONS**

**OVEN**
1. Preheat oven to 425°F. Reserve some marinade from package.
2. Before roasting sear in hot skillet or sauté pan on all sides.
3. Place in shallow roasting pan on center oven rack, brush marinade on meat.
4. Roast for 20-30 minutes or until internal temperature of 145°F.
5. Rest 3 minutes before slicing.

**GRILL**
1. Preheat grill on medium.
2. Add pork to center of grill, grill for 12-15 minutes.
3. Flip tenderloin to other side, cook 12-15 minutes more, or until internal temperature of 145°F.
4. Rest 3 minutes before slicing.

**SAFE HANDLING INSTRUCTIONS**

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP FROZEN. THAW IN REFRIGERATOR OR MICROWAVE. | KEEP RAW MEAT AND/OR POULTRY PRODUCT AWAY FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS AND HANDS AFTER TOUCHING MEAT OR POULTRY. | KEEP HOT FOODS HOT. REFRIGERATE LEFT OVERS IMMEDIATELY OR DISCARD. | COOK THOROUGHLY.

**Packed By:** Catelli Brothers Family of Foods, 71 Blackstone Street, Sutton, MA 01590

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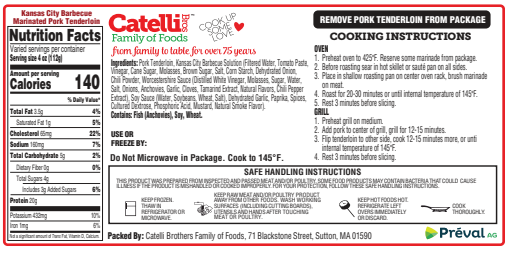
## Marinated Pork Tenderloin
## Kansas City Barbecue

Code #4614 | 12 Packs per Case
16 oz. (1 lb.) Average Weight



Kansas City Barbecue Marinated Pork Tenderloin

**Nutrition Facts**

Varied servings per container
Serving size 4 oz (113g)

Amount per serving
**Calories** 140

| | % Daily Value* |
|---|---|
| **Total Fat** 3.5g | 4% |
| Saturated Fat 1g | 5% |
| **Cholesterol** 65mg | 22% |
| **Sodium** 180mg | 7% |
| **Total Carbohydrate** 5g | 2% |
| Dietary Fiber 0g | 0% |
| Total Sugars 4g | |
| Includes 3g Added Sugars | 6% |
| **Protein** 20g | |
| Potassium 420mg | 10% |
| Iron 1mg | 6% |

Not a significant source of Trans Fat, Vitamin D, Calcium

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**Ingredients:** Pork Tenderloin, Kansas City Barbecue Solution (Filtered Water, Tomato Paste, Vinegar, Cane Sugar, Molasses, Brown Sugar, Salt, Corn Starch, Dehydrated Onion, Chili Powder, Worcestershire Sauce (Distilled White Vinegar, Molasses, Sugar, Water, Salt, Onions, Anchovies, Garlic, Cloves, Tamarind Extract, Natural Flavors, Chili Pepper Extract), Soy Sauce (Water, Soybeans, Wheat, Salt), Dehydrated Garlic, Paprika, Spices, Cultured Dextrose, Phosphoric Acid, Mustard, Natural Smoke Flavor).
**Contains: Fish (Anchovies), Soy, Wheat.**

**USE OR FREEZE BY:**

**Do Not Microwave in Package. Cook to 145°F.**

**REMOVE PORK TENDERLOIN FROM PACKAGE**

**COOKING INSTRUCTIONS**

**OVEN**
1. Preheat oven to 425°F. Reserve some marinade from package.
2. Before roasting sear in hot skillet or sauté pan on all sides.
3. Place in shallow roasting pan on center oven rack, brush marinade on meat.
4. Roast for 20-30 minutes or until internal temperature of 145°F.
5. Rest 3 minutes before slicing.

**GRILL**
1. Preheat grill on medium.
2. Add pork to center of grill, grill for 12-15 minutes.
3. Flip tenderloin to other side, cook 12-15 minutes more, or until internal temperature of 145°F.
4. Rest 3 minutes before slicing.

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**Packed By:** Catelli Brothers Family of Foods, 71 Blackstone Street, Sutton, MA 01590

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