

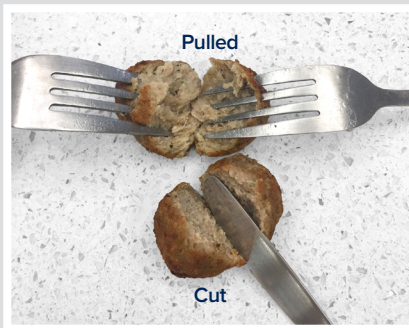
# Key Meatball Attributes

Ideal Color	Golden Brown (Secondary: Dark Brown)
Ideal Texture	<ul style="list-style-type: none"> <li>• Loose, tender, juicy bite with a crunchy &amp; textured external shell.</li> <li>• When served and held in heavy-sauced applications a more firm texture is preferred.</li> </ul>
Ideal Shape	Round, but not perfectly round. Consider a more handcrafted & homemade appearance. Should not be miss-shaped or overly formed.
Ideal Flavors	<ul style="list-style-type: none"> <li>• <b>Italian:</b> Contains fennel, anise or Italian-style cheeses such as Mozzarella, Parmesan, Ricotta, Romano, Provolone, or at least three of the following items: basil, garlic, marjoram, olive oil, oregano.             <ul style="list-style-type: none"> <li>- Pair with a traditional red sauce or other dishes where an Italian flavor is preferred.</li> </ul> </li> <li>• <b>Savory/Homestyle:</b> Bold, meaty flavor foundation with simple seasoning profile             <ul style="list-style-type: none"> <li>- Can be utilized across many different menu applications. Serve as stand alone or other applications.</li> </ul> </li> </ul>

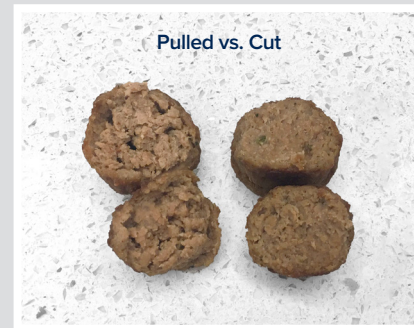


## Cutting Tips

Present the stand alone meatball & also present the meatball in the desired application if applicable to the customer.



**PRO TIP:**  
 Pull the meatball apart as opposed to **cutting**. It can look overly formed if cut, less home crafted



Visit the Sales Hub for a complete SKU listing under meatball selling materials.



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