



MARKETING

Market as a Ribeye Sandwich Steak

# Nutrition Facts

20 Servings per container

Serving Size

8 OZ

Amount Per Serving

Calories

256

% Daily Value\*

Total Fat

12 g

%

Saturated Fat

%

Trans Fat

0 g

Cholesterol

115 mg

%

Sodium

705 mg

%

Total Carbohydrates

0.2 g

%

Dietary Fiber

0.5 g

%

Total Sugars

0.2 g

Includes Added Sugars

%

Protein

38 g

Vitamin D

%

Calcium

%

Iron

3.2 mg

%

Potassium

%

\* The % Daily Values (DV) 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.

PRODUCT SPECIFICATIONS

| Code                    |            | GTIN                     |                                 | Pack Description          |                                         |                      |
|-------------------------|------------|--------------------------|---------------------------------|---------------------------|-----------------------------------------|----------------------|
| 96080                   |            | 00078366960801           |                                 | Ten Pound Case            |                                         |                      |
| Brand                   |            | Brand Owner              |                                 | GPC Description           |                                         |                      |
| SILVER SPRINGS FARM     |            | SILVER SPRINGS FARM INC. |                                 | Beef - Prepared/Processed |                                         |                      |
| Gross Weight            | Net Weight | Case/Catch Weight        | Country Of Origin               | Kosher                    | Child Nutrition                         |                      |
| 10.7 LBR                | 10 LBR     | No                       | CA, US                          | Undeclared                | No                                      |                      |
| Shipping                |            |                          |                                 |                           |                                         |                      |
| Length                  | Width      | Height                   | Volume                          | TlxHI                     | Shelf Life                              | Storage Temp From/To |
| 16 INH                  | 10 INH     | 4 INH                    | 0.37 FTQ                        | 10x15                     | 365 Days                                | -10 FAH / 0 FAH      |
| Traceability Regulation |            |                          |                                 |                           |                                         |                      |
| Regulation Type Code    |            | Regulatory Act           | Trade Item Regulation Compliant |                           | Regulation Restrictions and Descriptors |                      |
| N/A                     |            | N/A                      | N/A                             |                           | N/A                                     |                      |

HANDLING SUGGESTIONS

Kraft box, maintain 0 degrees or below.

ALLERGENS

C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = 'Intentionally nor Inherently Included' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

Beef, water, modified corn starch, dextrose, salt, sodium phosphate, hydrolyzed corn protein, autolyzed yeast, spice extractives.

Last Saved: 25 March 2025 | Printed: 05 August 2026

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00078366960801 - BEEF, SANDWICH STEAK BULK RAW, FROZEN

PREPARATION & COOKING SUGGESTIONS



Prepare on flat top grill, or frying pan. Place steak on cooking surface and cook the first side until the steak is fully defrosted. Flip steak, using two spatulas immediately begin to break-a-part the steak and chop into small pieces. Cook until all meat is brown and no red steak is left on the grill. Line the steak up in straight pile and add cheese to the top, allow to melt. Place roll on top of steak and spatula the meat up into the roll.

SERVING SUGGESTIONS



As a Philly Steak, pre-cook and add as a pizza topping, as a steak wrap, steak and egg omelett, and steak eggroll.

MORE INFORMATION

