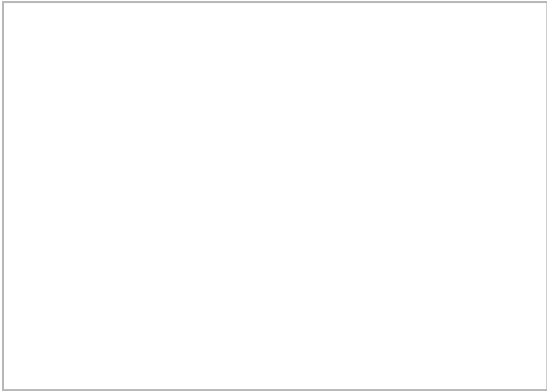


Proprietary - Features and Benefits Not Provided



MARKETING

Proprietary - Marketing Message Not Provided

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
D2136AC00U		10018687005123		4/17.39 LB TARGET		
Brand		Brand Owner		GPC Description		
Copper Creek Cattle Co		UniPro Foodservice Inc		Beef - Unprepared/Unprocessed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
72.678 LBR	69.578 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
24.25 INH	18.9375 INH	9.1875 INH	2.4417 FTQ	4x5	42 Days	35 FAH / 35 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
BUY_AMERICAN_ACT		N/A	NOT_APPLICABLE		NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS

Refrigerated

- 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 - INII

Eggs - INII

Soybean - INII

Wheat - INII

Sesame - INII

Molluscs - INII

Peanuts - INII

Tree - INII

Fish - INII

Shellfish - INII

Crustaceans - INII

Nutrition Facts

1 Servings per container

Serving Size 4 Oz Serving, Servings Per Container

Amount Per Serving

Calories280

% Daily Value*

Total Fat 2234%

Saturated Fat 10 g49%

Trans Fat 0 g

Cholesterol 75 mg25%

Sodium 55 mg2%

Total Carbohydrates 0 g0%

Dietary Fiber%

Total Sugars

Includes Added Sugars%

Protein 21 g

Vitamin D%

Calcium%

Iron10%

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.

INGREDIENTS

BEEF

10018687005123 - COPPER CREEK RIBEYE L/O LGT

Proprietary - Features and Benefits Not Provided

PREPARATION & COOKING SUGGESTIONS



COLOR IS NOT AN ACCURATE INDICATOR OF FINAL COOKED TEMPERATURE. ENSURE INTERNAL TEMPERATURE REACHES 145°F FOR 3 MINUTES.

SERVING SUGGESTIONS



Proprietary - Serving Suggestions Not Provided

MORE INFORMATION

