MARKETING

100% Sirloin Steak meat for beef sandwich steaks



#### PRODUCT SPECIFICATIONS

Code		Dist Prod Code				GTIN			Calculated Pack		
50500			442003	3	00078366505002			Twenty Pound Case			
Brand				Brand Owner					GPC Description		
SILVER	SILVER SPRINGS FARM				SILVER SPRINGS FARM INC.				Beef - Prepared/Processed		
Gross Wei	Gross Weight Net		Weight	Case	/Catch	Weight	Country Of C	Drigin	Kosher	Child Nutrition	
21.4 LBR	21.4 LBR		) LBR		No		United States		Undeclared	No	
Shipping											
Length	Wi	dth	Height	: V	olume	TIxHI	Shelf Life		Storage Te	emp From/To	
16 INH	10	INH	8 INH	0	.8 FTQ	10x15	365 Days		-10 FAH / 0 FAH		
	Traceability Regulation										
-	Regulation Type		Regulatory T		Tra	ade Item Regulation			<b>Regulation Restrictions and</b>		
Code		Act			Compliant			Descriptors			
N/A		N/A			N/A			N/A			

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# **Nutrition Facts**

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40 Servings per container	
Serving Size	4 OZ
Amount Per Serving Calories	174
	% Daily Value*
Total Fat 10 g	16%
Saturated Fat 3 g	19%
Trans Fat 0 g	
Cholesterol 38.2 mg	15%
<b>Sodium</b> 230.5 mg	11%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 15.2 g	
Vitamin D	%
Calcium 25.8 mg	2%
Iron 0.8 mg	4.7%
Potassium	%
* The % Daily Values (DV) tells you how much a nutrie contributes to a daily diet. 2,000 calories a day is use advice.	

# HANDLING SUGGESTIONS

Kraft box, maintain 0 degrees or below.

## ALLERGENS

🕑 Milk - N

 $\begin{array}{l} C = 'Contains' \; ; \; MC = 'May \; Contain' \; ; \; M = 'Free \; From' \; ; \; UN = 'Undeclared' \; ; \\ 30 = 'Free \; From \; Not \; Tested'; \; 50 = 'Derived \; from \; Ingredients' ; \; 60 = 'Not \\ Derived \; From \; Ingredients' ; \; NI = 'No \; Info' \end{array}$  $\bigcirc$ 

🚫 Pe	eanuts - N
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() Eggs - N () Tree - N

🛞 Soybean - N 🔊 Fish - N

🛞 Wheat - N

() Shellfish - NI

( Sesame - N (!) Crustaceans - N

#### INGREDIENTS

Sirloin Beef, 100%

100% Sirloin Steak meat for beef sandwich steaks

## PREPARATION & COOKING SUGGESTIONS

Prepare on flat top grill, or frying pan. Temper meat prior to cooking. Place entire bulk meat on grill. 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

Telephone : Thinly sliced and packed in 4 - 5 lb. bags.

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## NUTRITIONAL ANALYSIS

Calories	174	Total Fa	t 10 g	Sodium	230.5 mg
Protein	15.2 g	Trans Fa	t Og	Calcium	25.8 mg
Total Carbohydrates	0 g	Saturated Fa	t 3g	Iron	0.8 mg
Sugars	0 g	Added Sugar	5	Potassium	
Dietary Fiber	0 g	Polyunsaturated Fa	t	Zinc	
Lactose		Monounsaturated Fa	t	Phosphorus	
Sucrose		Cholester	I 38.2 mg		
Vitamin A (IU)	3.1 3.1 iu	Vitamin I		Thiamin	
Vitamin A (RE)	3.1	Vitamin	Ξ	Niacin	
Vitamin C	0 mg	Folat	e	Riboflavin	
Magnesium		Vitamin B-	6	Vitamin B-12	
Monosodium		Sulphite	5	Nitrates	

NUTRITIONAL CLAIMS

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