



MARKETING

Lean appearance, great taste

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
18050		00078366180506		1/10 LB.		
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	
10.9 LBR	10 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15 INH	10.5 INH	4 INH	0.36 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

Celery - N

Lupine - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Mustard - N

Molluscs - N

Nutrition Facts

32 Servings per container

Serving Size5 OZ

Amount Per Serving

Calories160

% Daily Value*

Total Fat7.4 g11%

Saturated Fat3.35 g17%

Trans Fat0 g

Cholesterol71.7 mg24%

Sodium441 mg18%

Total Carbohydrates0.1 g0%

Dietary Fiber0.3 g0%

Total Sugars0.1 g

Includes 0 g Added Sugars0%

Protein23.4 g

Vitamin D0 mcg0%

Calcium9.4 mg1%

Iron2 mg11%

Potassium390 mg14%

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

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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

Website : www.silverspringsfarminc.com