SILVER SPRINGS FARM

00078366180506 - BEEF, SANDWICH STEAK 5 OZ FROZEN



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	TIxHI	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

Nutrition Facts

32 Servings per container

Serving Size **5 OZ**

Amount Per Serving

Calories **160**

	% Daily Value*
Total Fat 7.4 g	**11%**
Saturated Fat 3.35 g	**17%**
Trans Fat 0 g	
Cholesterol 71.7 mg	**24%**
Sodium 441 mg	**18%**
Total Carbohydrates 0.1 g	**0%**
Dietary Fiber 0.3 g	**0%**
Total Sugars 0.1 g	
Includes 0 g Added Sugars	**0%**
Protein 23.4 g	
Vitamin D 0 mcg	0%
Calcium 9.4 mg	1%
Iron 2 mg	11%
Potassium 390 mg	14%

* 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.

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - NI
- Sesame - N
- Crustaceans - N
- Celery - N
- Mustard - N
- Lupine - N
- Molluscs - N

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