



MARKETING

Tenderloin is widely regarded as the most tender cut of beef, and, as always, you can be confident that ours is hand-selected and hand-trimmed to ensure our highest quality. Season this lean, succulent cut and cook whole as a roast, or slice into medallions and grill.

PRODUCT SPECIFICATIONS

| Code                    |            | GTIN                   |                                 | Pack Description          |                                         |                      |
|-------------------------|------------|------------------------|---------------------------------|---------------------------|-----------------------------------------|----------------------|
| D4086AH00U              |            | 10018687005222         |                                 | 12/7.03 LB TARGET         |                                         |                      |
| Brand                   |            | Brand Owner            |                                 | GPC Description           |                                         |                      |
| Copper Creek Cattle Co  |            | UniPro Foodservice Inc |                                 | Beef - Prepared/Processed |                                         |                      |
| Gross Weight            | Net Weight | Case/Catch Weight      | Country Of Origin               | Kosher                    | Child Nutrition                         |                      |
| 87.356 LBR              | 84.356 LBR | Yes                    | United States                   | Undeclared                | No                                      |                      |
| Shipping                |            |                        |                                 |                           |                                         |                      |
| Length                  | Width      | Height                 | Volume                          | TlxHl                     | Shelf Life                              | Storage Temp From/To |
| 24.25 INH               | 15.75 INH  | 9.1875 INH             | 2.0307 FTQ                      | 5x5                       | 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

Calories170

% Daily Value\*

Total Fat 813%

Saturated Fat 3 g15%

Trans Fat 0 g

Cholesterol 70 mg23%

Sodium 50 mg2%

Total Carbohydrates 0 g0%

Dietary Fiber%

Total Sugars

Includes Added Sugars%

Protein 24 g

Vitamin D%

Calcium%

Iron15%

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

10018687005222 - Boneless Beef Tenderloin PSMO H

USDA inspected. Tender beef cut. Lean

PREPARATION & COOKING SUGGESTIONS 

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

SERVING SUGGESTIONS 

Grill Tenderloin Medallions. Serve with roasted Brussels sprouts and mashed potatoes. Cook to an internal temperature of 140°F. Let beef rest for 5 minutes before serving.

MORE INFORMATION 