

450364 - Boneless Beef Tenderloin PSMO H

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.



MARKETING

USDA inspected. Tender beef cut. Lean

| PRODUCT SPECIFICATIONS      |                |                                 |   |                               |                 |
|-----------------------------|----------------|---------------------------------|---|-------------------------------|-----------------|
| Code                        |                | Dist Prod Code                  |   | GTIN                          |                 |
| D4086AH00U                  |                | 450364                          |   | 10018687005222                |                 |
| Brand                       |                | Brand Owner                     |   | GPC Description               |                 |
| Copper Creek Cattle Company |                | UniPro Foodservice Inc          |   | Beef - Unprepared/Unprocessed |                 |
| Gross Weight                | Net Weight     | Case/Catch Weight               | Country Of Origin                       | Kosher                        | Child Nutrition |
| 63.0 LBR                    | 60.0 LBR       | Yes                             | United States                           | Undeclared                    | No              |
| Shipping                    |                |                                 |   |                               |                 |
| Length                      | Width          | Height                          | Volume                                  | TlxHI                         | Shelf Life      |
| 24.2500 INH                 | 15.7500 INH    | 9.1880 INH                      | 2.0308 FTQ                              | 5x5                           | 42 Days         |
| Traceability Regulation     |                |                                 |   |                               |                 |
| Regulation Type Code        | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors |                               |                 |
| TRACEABILITY_REGULATION     | FSMA204        | NOT_APPLICABLE                  | NOT_COVERED_BY_FTL                      |                               |                 |

HANDLING SUGGESTIONS

Refrigerated

ALLERGENS

C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; 30 = 'Free From Not Tested' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - 30

Eggs - 30

Soybean - 30

Wheat - 30

Sesame - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - NI

Crustaceans - 30

| Nutrition Facts  |     |
|--|-----|
| 1 Servings per container   |     |
| Serving Size 3.95 OZ SERVING, Servings Per Container   |     |
| Amount Per Serving   |     |
| Calories   | 170 |
| % Daily Value*   |     |
| Total Fat 8  | 13% |
| Saturated Fat 3 g  | 15% |
| Trans Fat  |     |
| Cholesterol 70 mg  | 23% |
| Sodium 50 mg   | 2%  |
| Total Carbohydrates 0 g  | 0%  |
| Dietary Fiber 0 g  | 0%  |
| Total Sugars 0 g   |     |
| Includes Added Sugars  | %   |
| Protein 24 g   |     |
| Vitamin D  | %   |
| Calcium  | 0%  |
| Iron   | 15% |
| 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

## 450364 - Boneless Beef Tenderloin PSMO H

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.

### 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

### NUTRITIONAL ANALYSIS

|                     |      |
|---------------------|------|
| Calories            | 170  |
| Protein             | 24 g |
| Total Carbohydrates | 0 g  |
| Sugars              | 0 g  |
| Dietary Fiber       | 0 g  |
| Lactose             |      |
| Sucrose             |      |
| Vitamin A (IU)      |      |
| Vitamin A (RE)      |      |
| Vitamin C           |      |
| Magnesium           |      |
| Monosodium          |      |

|                     |       |
|---------------------|-------|
| Total Fat           | 8     |
| Trans Fat           |       |
| Saturated Fat       | 3 g   |
| Added Sugars        |       |
| Polyunsaturated Fat |       |
| Monounsaturated Fat |       |
| Cholesterol         | 70 mg |
| Vitamin D           |       |
| Vitamin E           |       |
| Folate              |       |
| Vitamin B-6         |       |
| Sulphites           |       |

|              |       |
|--------------|-------|
| Sodium       | 50 mg |
| Calcium      |       |
| Iron         |       |
| Potassium    |       |
| Zinc         |       |
| Phosphorus   |       |
|              |       |
| Thiamin      |       |
| Niacin       |       |
| Riboflavin   |       |
| Vitamin B-12 |       |
| Nitrates     |       |

### NUTRITIONAL CLAIMS