## 442136 - BEEF, SANDWICH STEAK BULK RAW, FROZEN

Market as a Ribeye Sandwich Steak



## MARKETING



## Amount Per Serving Calories 128.1

40 Servings per container

**Serving Size** 

**Nutrition Facts** 

120.1
% Daily Value*
9%
13%
19%
14%
0%
0%
%
%
0%
8%
%

\* 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

#### PRODUCT SPECIFICATIONS

Code		Dist Prod Code			GTIN			Calculated Pack			
96040		442136				000	78366960405		Ten Po	Ten Pound Case	
Brand			Brand Owner			GPC Description					
SILVER SPRINGS FARM			SILVER SPRINGS FARM INC.				Beef - Prepared/Processed				
Gross Weight Net Weight		Case/Catch Weight		Country Of C	rigin	Kosher	Child Nutrition				
10.7 LBR	10.7 LBR 10		0 LBR	No			CA, US		Undeclared	No	
Shipping											
Length	ength Width		Height	t Volume		TIxHI	Shelf Life		Storage Te	emp From/To	
16 INH	16 INH 10 INH 4 INH		0.:	37 FTQ	10x15	365 Days		-10 FA	H / 0 FAH		
Traceability Regulation											
Regulation Type Regul		ation Type Regulatory		tory	y Trade Item Regulation		R	egulation Re	strictions and		
Code		Code Act Compliant Descriptors		Compliant		ptors					
N/A		N/A		N/A		N/A		A		N/	A

## HANDLING SUGGESTIONS

Kraft box, maintain 0 degrees or below.



## 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 - N

Peanuts - N

Eggs - N

Tree - N

🗞 Soybean - N

Fish - N

(🕸) Wheat - N

Shellfish - N

Sesame - N

(!) Crustaceans - N

( ! ) Molluscs - N

## **INGREDIENTS**



4 OZ

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

steak is fully defrosted. Flip steak, using two

spatulas immediately begin to break-a-part the

on cooking surface and cook the first side until 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



## MORE INFORMATION

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As a Philly Steak, pre-cook and add as a pizza topping, as a steak wrap, steak and egg omelett, and steak eggroll.

#### **NUTRITIONAL ANALYSIS**



Calories	128.1
Protein	18.72 g
Total Carbohydrates	0.1 g
Sugars	0.1 g
Dietary Fiber	0.2 g
Lactose	
Sucrose	
Vitamin A (IU)	6 6 iu
Vitamin A (RE)	6
Vitamin C	1.1 mg
Magnesium	
Monosodium	

Total Fat	5.92 g
Trans Fat	0 g
Saturated Fat	2.68 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	57.4 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	353 mg
Calcium	7.5 mg
Iron	1.6 mg
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## **NUTRITIONAL CLAIMS**

