

G43330A - QUICK RELEASE CORNED BEEF - Certified Angus Beef® Brand



G43330A

Quick Release Corned Beef

3 oz portions, 53 per case

NET WT: 10.0 lbs (4.54 kgs)

GROSS WT: 10.84 lbs (4.88 kgs)

Case Size: 17 x 10.25 x 3.625"

Case Cube: 0.37

Cases Per Pallet: 160

Tie High: 10/16

Shelf Life: 300 Days

GTIN: 00817506012198



Features and Benefits:

The secret to the Gary's QuickSteak® Corned Beef is the release process on the grill. Easily break apart or defrost the amount required for your recipe. The meat slices separate into lean, tender and juicy slices on the grill in seconds. Gary's QuickSteak® delivers on flavor and profit and will please your grill cooks and customers equally!

Boost your grill productivity with Gary's QuickSteak® products. You will see measurable savings with less waste, labor and menu planning. Expand your sandwich menu with a variety of recipe options such as corned beef hash, corned beef and sauerkraut pizza, or Reuben sandwiches!

- Hearty taste of corned beef
- Lean and juicy slices with a tender bite
- Evenly marbled at 85% lean
- No gristle or sinew
- No MSG or Soy
- Versatile Menu Options

Nutrition Facts

53 servings per container

Serving size 3 oz (85g)

Amount Per Serving

Calories 120

% Daily Value*

Total Fat 8g 10%

Saturated Fat 3g 15%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 0g

Cholesterol 30mg 10%

Sodium 410mg 18%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Sugar Alcohol 0g

Protein 14g 28%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0.9mg 4%

Potassium 0mg 0%

*The % Daily Value (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 and up to a 20% solution of Water, Salt, Sodium Tripolyphosphate, Sugar, Sodium Erythorbate, Sodium Nitrate, Spice Extractives, Garlic and Pickling Spice

COOKING PREPARATION:

Flat Top Grill -

Our Steaks cook best on a flat top grill pre-heated to 350°F

1. Place frozen or thawed portion on the grill and add desired seasonings.
2. As cooking begins flip the portion once.
3. As the meat slices begin to release; continue to separate with the spatula. Use caution not to over-cook.
4. Cook until product has reached an internal temperature 165°F.

Conventional Oven -

Our Steaks cook best on a conventional oven pre-heated to 350°F

1. Place frozen or thawed portion in a oven safe pan and add desired seasonings.
2. As cooking begins flip the portion once.
3. As the meat slices begin to release; continue to separate with the spatula. Use caution not to over-cook.
4. Cook until product has reached an internal temperature 165°F.

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