

# 11450 - BULK, FINELY DICED MARINATED BEEF



11450

*Finely Diced Beef*

2/10 lb Pillow Packed

NET WT: 20.0 lbs (9.07 kgs)

GROSS WT: 20.84 lbs (9.45 kgs)

Case Size: 16.6 x 10.6 x 6.6"

Units Per Case: 2

Cases Per Pallet: 120

Tie High: 10/12

Shelf Life: 300 Days

GTIN: 00817506011450



## Features and Benefits:

Finely Diced Beef is perfect for street tacos, salad toppers, pizza, burritos, Curry, Ramen and more. Made from beef sirloin knuckle and marinated to provide just the right tenderness for your recipes. Easy to prepare and consistent in flavor.

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 salads, omelets, fajitas, wraps, rice bowls and more!

- Lean and juicy slices with a tender bite
- No gristle or sinew
- Versatile Menu Options
- No Soy

Nutrition Facts	
Serving Size 4 oz (113g)	
Servings Per Container 80	
Amount Per Serving	
<b>Calories</b> 160	Calories from Fat 81
% Daily Value*	
<b>Total Fat</b> 9g	12 %
Saturated Fat 3.5g	18 %
Trans Fat 0g	
<b>Cholesterol</b> 60mg	20 %
<b>Sodium</b> 180mg	8 %
<b>Total Carbohydrate</b> 0g	0 %
Dietary Fiber 0g	0 %
Sugars 0g	
<b>Protein</b> 22g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	20 %
* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Value may be higher or lower depending on your calorie needs.	
	Calories: 2,000    2,500
Total Fat	Less than 65g    80g
Sat Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g

Ingredients: Containing up to 10% solution of Water, Salt, Monosodium Glutamate, Spices, Garlic, Onion, and Papain

## COOKING PREPARATION:

### Flat Top Grill -

Our products 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 products 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.

11/25/2022