90024 - BULK PACK BEEF FAJITAS



90024

Beef Fajitas - Bulk Pack

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: 00072163090024

Servings Per Container 80 Amount Per Serving			
		% Dail	y Value
Total Fat 9g			12 %
Saturated Fat	3.5g		18 %
Trans Fat 0g			
Cholesterol 60mg			20%
Sodium 180mg	ı		8%
Total Carbohy	ydrate ()g	0%
Dietary Fiber	0g		0%
Sugars 0g			
Protein 22g			
Vitamin A			0 %
Vitamin C			0 %
Calcium			0 %
Iron			20%
* Percent Daily Value: Your Daily Value ma your calorie needs.			alorie diet.
Total Fat Sat Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg	80g 25g 300mg 2,400mg 375g 30g

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







Features and Benefits:

This Beef Fajita meat is raw, marinated beef that tenderizes as you cook it. This versatile, whole muscle product is perfect for fajitas, tacos, burritos and many other dishes. 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.

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

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

- 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.