G22050A - LEGENDARY RELEASE BEEF - Certified Angus Beef® Brand





G22050A

Non-Marinated Beef

5 oz portions, 32 per case

NET WT: 10.0 lbs (4.54 kgs)

GROSS WT: 10.84 lbs (4.92 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: 00817506012235

Nutrition Facts

Serving Size 5 oz (142g) Servings Per Container 32

Calories 210	Calories from Fat 9
	% Daily Value
Total Fat 10g	13 9
Saturated Fat 4.4g	22 9
Trans Fat 0g	
Cholesterol 60mg	20 9
Sodium 70mg	39
Total Carbohydrat	e 1g 0 9
Dietary Fiber 0g	0 9
Sugars 0g	
Protein 29g	
Vitamin A	0 4
Vitamin C	0 9
Calcium	0 4
lean	0.6

Percent Daily Values are based on a 2,000 calorie diet. Your Daily Value may be higher or lower depending on

Calories:

Less than

Less than

Less than

Less than

2,000

208

25g 300mg

2,400mg

375g

65g

20g

300g

300mg 2,400mg

Dietary Fiber
Ingredients: Beef

Total Carbohydrate

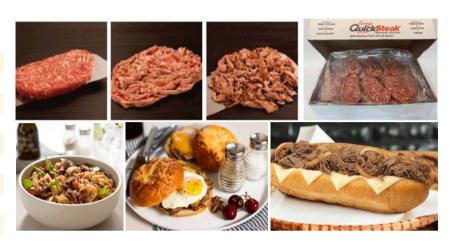
your calorie needs.

Total Fat

Sodium

Sat Fat

Cholesterol



Features and Benefits:

The secret to the Gary's QuickSteak® 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 salads, omelets, fajitas, wraps, rice bowls and more!

- Cooks in 60 seconds
- Lean and juicy slices with a tender bite
- Evenly marbled at 85% lean
- No gristle or sinew
- No MSG or Soy
- Versatile Menu Options

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.

11/25/2022