G22560 - LEGENDARY RELEASE LIGHTLY MARINATED BEEF



G22560

Lightly Marinated Beef

6 oz portions, 27 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

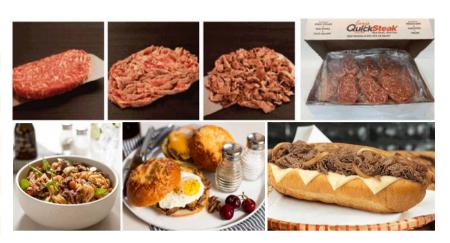
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Nutrition Facts

Serving Size 6 oz (170g) Servings Per Container 27

Servings Per Co	ntainer 2	27	
Amount Per Servin			
Calories 260	- 0	lories from	Fat 153
		% Dail	y Value*
Total Fat 17g			22 %
Saturated Fat 7.5g			38 %
Trans Fat 0.75	5g		
Cholesterol 90mg			30%
Sodium 560mg			24%
Total Carbohy	drate	0g	0%
Dietary Fiber 0g			0%
Sugars 0g			
Protein 28g			
Vitamin A			0 %
Vitamin C			0 %
Calcium			0 %
Iron			10%
* Percent Daily Values Your Daily Value may			
your calorie needs.	Calories:	2,000	2,500
Total Fat Sat Fat Cholesterol Sodium Total Carbohydrate	Less than Less than Less than Less than	20g 300mg	80g 25g 300mg 2,400mg 375g

INGREDIENTS: BEEF, WATER, SALT,
DEXTROSE, SODIUM LACTATE, SODIUM
PHOSPHATE, CITRUS FIBER, HYDROLYZED
CORN PROTEIN, NATURAL FLAVORS AND
YEAST EXTRACT



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.

11/15/2022

Dietary Fiber