G22760 - LEGENDARY RELEASE PHILLY SPECIAL MARINATED BEEF



G22760

PhillySpecial 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 GTIN: 00817506010743

Nutrition Facts

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

Amount Per Serving			
Calories 210	Cald	ries from	Fat 108
		% Daily	/ Value
Total Fat 12g			15 %
Saturated Fat 5g			25 %
Trans Fat 0.5g			
Cholesterol 65mg			22%
Sodium 770mg			33%
Total Carbohydra	te 59	9	2%
Dietary Fiber 2g			7%
Sugars 0g			
Protein 22g			
Vitamin A			4 %
Vitamin C			10 %
Calcium			2 %
Iron			10 %
* Percent Daily Values are b Your Daily Value may be h			
your calorie needs. Calo	ories:	2,000	2,500
Total Fat Les	s than	65g	80g

BEEF, WATER, SALT, DEXTROSE, CITRUS FIBER, PLUM JUICE CONCENTRATE, SODIUM LACTATE, SODIUM PHOSPHATE, HYDROLYZED CORN PROTEIN, NATURAL FLAVORS, YEAST EXTRACT

Less than

Less than

Less than

20g

2.400mg

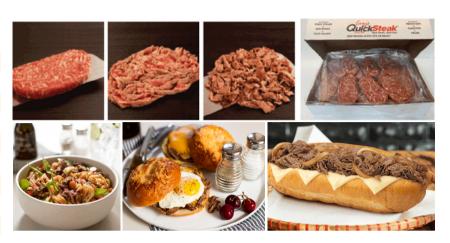
300g

25g

375g

300mg

2,400mg



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.

11/13/2022

Sat Fat

Total Carbohydrate

Dietary Fiber

Cholesterol

Sodium