G23030 - QUICK RELEASE NON-MARINATED BEEF



G23030

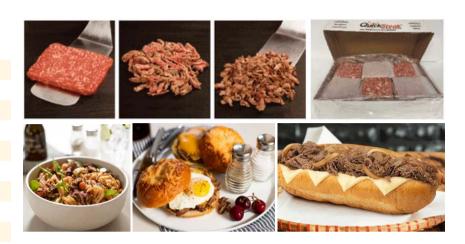
Non-Marinated Beef 3 oz portions, 53 per case NET WT: 10.0 lbs (4.54 kgs) GROSS WT: 10.84 lbs (4.92 kgs) Case Size: 17 x 10.25 x 3.625" Case Cube: 0.37 Cases Per Pallet: 160 Tie High: 10/16 Shelf Life: 300 Days GTIN: 00853301002828

trition Facts

Serving Size 3 oz (85g) Servings Per Container 53

Amount Day Cami			
Amount Per Servin Calories 130		ries from	Fat 54
		% Dail	y Value*
Total Fat 6g			8 %
Saturated Fat 2.6g			13%
Trans Fat 0g			
Cholesterol 40mg			13%
Sodium 40mg			2 %
Total Carbohydrate 1g			0 %
Dietary Fiber 0g			0 %
Sugars 0g			
Protein 17g			
Vitamin A			0%
Vitamin C			0 %
Calcium			0%
Iron			6 %
 Percent Daily Value Your Daily Value ma 			
your calorie needs.	Calories:	2,000	2,500
Total Fat Sat Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Ingredients: Beef



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

• No gristle or sinew • No MSG or Soy

- Versatile Menu Options
- Evenly marbled at 85% lean

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