G23050A - QUICK RELEASE **BEEF - Certified Angus Beef® Brand**



G23050A

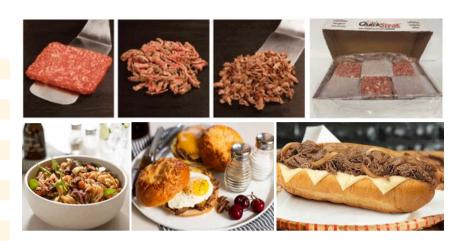
Non-Marinated Beef 5 oz portions, 32 per case NET WT: 10.0 lbs (4.54 kgs) GROSS WT: 10.84 lbs (4.92 kgs) Case Size: 17 x 10.25 x 3.625" Case Cube: 0.37 Cases Per Pallet: 160 Tie High: 10/16 Shelf Life: 300 Days GTIN: 00817506012167

trition Facts

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

Calories 210	Calo	ries from	Fat 90
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		% Dail	y Value*
Total Fat 10g			13%
Saturated Fat 4.4g			22 %
Trans Fat 0g			
Cholesterol 60mg			20 %
Sodium 70mg			3 %
Total Carbohydrate 1g			0 %
Dietary Fiber	0g		0 %
Sugars 0g			
Protein 29g			
Vitamin A			0%
Vitamin C			0%
Calcium			0 %
Iron			8 %
* Percent Daily Value Your Daily Value ma your calorie needs.			
Total Fat	Less than	650	800
Sat Fat	Less than	20g	259
Cholesterol	Less than	300mg	300mg
	Less than	2,400mg	2,400mg
Sodium			
Sodium Total Carbohydrate	Looo man	300g	375g

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.

11/25/2022