G23540 - QUICK RELEASE LIGHTLY MARINATED BEEF

G23540

Lightly Marinated Beef 4 oz portions, 40 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: 00817506010545

Nutrition Facts

Serving Size 4 oz (112g) Servings Per Container 40

Amount Per Servi	ng		
Calories 170	Calc	ries from	Fat 100
		% Dail	y Value*
Total Fat 11g			17 %
Saturated Fat 5g			25 %
Trans Fat 0.5	5g		
Cholesterol 60mg			20 %
Sodium 370mg			15 %
Total Carbohydrate 0g			0 %
Dietary Fiber 0g			0 %
Sugars 0g			
Protein 19g			
_			_
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	809
Sat Fat	Less than	209	259
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	3759
Dietary Fiber		259	30g

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
- 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.

11/12/2022

