G23550 - QUICK RELEASE LIGHTLY MARINATED BEEF

trition Facts

Calories from Fat 126





G23550

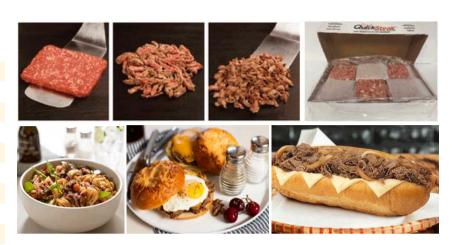
Lightly Marinated Beef 5 oz portions, 32 per case NET WT: 10.0 lbs (4.54 kgs) GROSS WT: 10.84 lbs (4.92 kgs) Case Size: 17 x 10.25 x 3.625" Case Cube: 0.37 Cases Per Pallet: 160 Tie High: 10/16 Shelf Life: 300 Days GTIN: 00817506010903

Serving Size 5 oz (141g)

Amount Per Serving

Calories 210

Servings Per Container 32



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 biteEvenly marbled at 85% lean
- No gristle or sinew
- No MSG or Soy
- Versatile Menu Options

		% Dail	y Value*
Total Fat 14g			18 %
Saturated Fat 6.25g			31 %
Trans Fat 0.6	g		
Cholesterol 75mg			25 %
Sodium 460mg			20 %
Total Carbohydrate 0g			0 %
Dietary Fiber 0g			0 %
Sugars Og			
Protein 24g			
Vitamin A			0 %
Vitamin C			0%
Calcium			0 %
Iron			10%
* Percent Daily Value Your Daily Value ma your calorie needs.			
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
	2000 11011		
Total Carbohydrate Dietary Fiber	2000 11111	300g 25g	375g 30g

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