G27011 - BULK, SLICED PHILLY STYLE NON-MARINATED BEEF



G27011

Non-Marinated Beef 2/5 lb Pillow Packed NET WT: 10.0 lbs (4.54 kgs) GROSS WT: 10.84 lbs (4.88 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: 00817506011436

Nutriti	on	Ea	ate
		Га	CLS
Serving Size 4 oz Servings Per Cont			
	uner 40		
Amount Per Serving	1		
Calories 170	Calo	ries from	Fat 72
% Daily Value*			
Total Fat 8g			10 %
Saturated Fat	3.5g		18 %
Trans Fat Og			
Cholesterol 50r	ng		17%
Sodium 55mg			2%
Total Carbohy	irate 10	1	0%
Dietary Fiber 0	7	,	0%
Sugars 0g	,		
Protein 19g			
Vitamin A			0%
Vitamin C			0 %
Calcium			0%
Iron			8 %
* Percent Daily Values a Your Daily Value may b			
your calorie needs.	Calories:	2,000	2,500
	Less than	65g	80g
	Less than Less than	20g 300mg	25g 300mg
	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	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

tender bite

- No gristle or sinew
- No MSG or Soy
- Versatile Menu Options
- Evenly marbled at 88% lean

• Lean and juicy slices with a

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