G42330A - LEGENDARY RELEASE CORNED BEEF - Certified Angus Beef® Brand





G42330A

Legendary Release Corned Beef

3 oz portions, 53 per case

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: 00817506012259

Nutrition Facts Serving Size 3 oz (85g) Servings Per Container 53 **Amount Per Serving** Calories 120 Calories from Fat 72 % Daily Value* Total Fat 8g Saturated Fat 3g 15% Trans Fat 0g Cholesterol 30mg 10% Sodium 410mg 18% Total Carbohydrate 1g 0% Dietary Fiber 0g 0% Sugars 0g Protein 14q Vitamin A 0% Vitamin C 0% Calcium 0 % 4 % Percent Daily Values are based on a 2,000 calorie diet. Your Daily Value may be higher or lower depending on your calorie needs. Calories: 2,000 2,500 Less than Total Fat 65g 200 Less than 300mg Cholesterol Less than 300mg 2,400mg 2,400mg Sodium Less than Total Carbohydrate 375g Dietary Fiber

Ingredients: Beef and up to a 20% solution of Water, Salt, Sodium Tripolyphosphate, Sugar, Sodium Erythorbate, Sodium Nitrate, Spice Extractives, Garlic and Pickling Spice



Features and Benefits:

The secret to the Gary's QuickSteak® Corned 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 corned beef hash, corned beef and sauerkraut pizza, or Reuben sandwiches!

- Hearty taste of corned beef
- Lean and juicy slices with a tender bite
- Evenly marbled at 85% lean
- No gristle or sinew
- No MSG or Soy
- Versatile Menu Options

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