G42350A - LEGENDARY RELEASE CORNED BEEF - Certified Angus Beef® Brand





G42350A

Legendary Release Corned Beef 5 oz portions, 32 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: 00817506012204

ts

Amount Per Serving Calories 200	Calories from Fat 117
	% Daily Value*
Total Fat 13g	17%
Saturated Fat 6g	30 %
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 690mg	30 %
Total Carbohydra	te 2g 1%
Dietary Fiber 0g	0%
Sugars Og	
Protein 24g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	8 %

Iron			8 %
* Percent Daily Value Your Daily Value ma			
your calorie needs.	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	3759
Dietary Fiber		259	30g

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.
- 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