# G42360A - LEGENDARY RELEASE CORNED BEEF - Certified Angus Beef® Brand





#### G42360A

*Legendary Release Corned Beef* 6 oz portions, 27 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: 00817506012273

#### Nutrition Facts Serving Size 6 oz (170g)

Serving Size 6 02 (1709) Servings Per Container 27

Calories 240	Calc	pries from	Fat 135
		% Dail	y Value*
Total Fat 15g			19%
Saturated Fat	t 7g		35%
Trans Fat 0g			
<b>Cholesterol</b> 6	0mg		20%
Sodium 820mg			36 %
Total Carboh	ydrate 2g	3	1%
Dietary Fiber	0g		0%
Sugars 0g			
Protein 29g			
-			
Vitamin A			0 %
Vitamin C			0 %
Calcium			0%
Iron			8 %
* Percent Daily Value Your Daily Value ma your calorie needs.			
Total Fat Sat Fat Cholesterol Sodium Total Carbohydrate	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g	80g 25g 300mg 2,400mg 375g

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<sup>®</sup> 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<sup>®</sup> 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
- Eveniy marbled at 05% lea

## **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