G43340 - QUICK RELEASE CORNED BEEF



G43340

Quick Release Corned Beef

4 oz portions, 40 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: 00817506011221

trition Facts

Serving Size 4 oz (114g) Servings Per Container 40

Calories 160	Calc	ries from	Fat 90
		% Dail	y Value*
Total Fat 10g			13%
Saturated Fat 4.5g			23%
Trans Fat 0g			
Cholesterol 40mg			13%
Sodium 550mg			24%
Total Carboh	ydrate 10	3	0%
Dietary Fiber	0g		0%
Sugars 0g			
Protein 19g			
Vitamin A			0 %
Vitamin C			0 %
Calcium			0 %
Iron			6 %
* Percent Daily Value			
Your Daily Value ma			
Your Daily Value ma your calorie needs.	Calories:	2,000	2,500
your calorie needs. Total Fat	Less than	65g	80g
your calorie needs. Total Fat Sat Fat	Less than Less than	65g 20g	80g 25g
your calorie needs. Total Fat	Less than	65g	80g
your calorie needs. Total Fat Sat Fat Cholesterol	Less than Less than Less than	65g 20g 300mg	80g 25g 300mg

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
- 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