

G23760 - QUICK RELEASE PHILLY SPECIAL MARINATED BEEF



G23760

PhillySpecial Marinated Beef

6 oz portions, 27 per case

NET WT: 10.0 lbs (4.54 kgs)

GROSS WT: 10.84 lbs (4.92 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: 00853301002958



Nutrition Facts	
Serving Size 6 oz (170g)	
Servings Per Container 27	
Amount Per Serving	
Calories 210	Calories from Fat 108
% Daily Value*	
Total Fat 12g	15 %
Saturated Fat 5g	25 %
Trans Fat 0.5g	
Cholesterol 65mg	22 %
Sodium 770mg	33 %
Total Carbohydrate 5g	2 %
Dietary Fiber 2g	7 %
Sugars 0g	
Protein 22g	
Vitamin A	4 %
Vitamin C	10 %
Calcium	2 %
Iron	10 %
* 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
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 375g
Dietary Fiber	25g 30g

BEEF, WATER, SALT, DEXTROSE, CITRUS FIBER, PLUM JUICE CONCENTRATE, SODIUM LACTATE, SODIUM PHOSPHATE, HYDROLYZED CORN PROTEIN, NATURAL FLAVORS, YEAST EXTRACT

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
- 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.

11/12/2022