G29310 - FULLY COOKED SLICES MARINATED BEEF WITH ONIONS & PEPPERS



G29310

 Fully Cooked Marinated Beef Slices

 4/2.5 lb Portions

 NET WT: 10.0 lbs (4.54 kgs)

 GROSS WT: 10.84 lbs (4.92 kgs)

 Case Size: 16 9/16" x 10 5/16" x 3 5/16"

 Case Cube: 0.43

 Cases Per Pallet: 153

 Ti Hi 9/17

 Shelf Life: 365 Days

 GTIN: 00817506010965

Nutriti Serving Size 3			cts
Amount Per Servin	g		
Calories 120	Calc	ories from	n Fat 60
		% Da	ily Value*
Total Fat 7g			11%
Saturated Fat 3g			15%
Trans Fat 0g			
Cholesterol 35mg			12%
Sodium 400mg			17%
Total Carbohydrate 1g 0%			
Dietary Fiber 1g 4%			
Sugars 1g			
Protein 15g			
Vitamin A 0%	• `	Vitamin C	C 10%
Calcium 0%	•	ron 6%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Le Saturated Fat Le Cholesterol Le	ss than ss than ss than ss than ss than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g
Calories per gram: Fat 9 • Carb	ohydrate	e4 • Prote	ein 4

Ingredients: Beef, Water, Onions, Green Peppers, Dried Beef Stock, Modified Corn Starch, Dextrose, Salt, Sodium Phosphate, Potassium Chloride, and Natural Flavors. Including: Smoke (Contains Maltodextrin), Caramel Color, Citric Acid, Sodium Carbonate



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!

- Lean and juicy slices with a tender bite
- No gristle or sinew
- No MSG or Soy
- Evenly marbled
- Versatile Menu Options