



Cuisine Solutions

35034 - Wagyu Beef Brisket Seared Gluten Fr

Our tender Wagyu Brisket is first seared, then slow cooked in a Montreal Steak Seasoning blend featuring flavor notes of garlic, dill, and black pepper.



Nutrition Facts

Servings per Container 27
Serving size 3.00Z (3oz)

Amount per serving
Calories 190

	% Daily Value*
Total Fat 14g	22%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 50mg	17%
Sodium 330mg	14%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 14g	
Vitamin D 0mcg	0%
Calcium 6.61mg	1%
Iron 1.3mg	7%
Potassium 213mg	5%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

- Unparalleled food safety
- Our tender Wagyu Brisket is first seared, then slow-cooked in a Montreal Steak Seasoning blend featuring flavor notes of garlic, dill, and black pepper
- Simply prepared: just wagyu beef, montreal steak seasoning, garlic, extractives of dill and paprika, corn starch, beef broth concentrate and black pepper
- Serving size: 3 ounces
- Servings per container: varies
- Long shelf life: keeps for 548 days frozen
- 5 pouches/case
- Protein-rich: 14g per serving
- 190 calories per serving
- Allows for versatile reheating: convection oven, stove top

Ingredients

Wagyu Beef, Water, Montreal Steak Seasoning (salt, spices (black pepper, dill seed, coriander seed, and red pepper), garlic, extractives of dill and paprika and not more than 2% sunflower oil added to prevent caking), Corn Starch, Beef Broth Concentrate (beef broth, salt), Black Pepper.

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

Handling Suggestions

Keep frozen until ready to use.

Serving Suggestions

Sear over high heat on each side, rest and serve.

Prep & Cooking Suggestions

Fill stock pot with water and bring to a boil. Remove pot from heat. Place the pouch in hot water for 35-40 minutes. Carefully remove pouch, open and place product in a pan. Pour natural juices over the tenderloin. Sear over high heat for 2-3 minutes on each side. Let rest for 3-5 minutes and serve.

📄 Product Specifications

Brand	Manufacturer	Product Category
Cuisine Solutions	Cuisine Solutions	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	#05183	35034	00199214160430		5/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
26.48lb	25lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.63in	10.63in	10.69in	0.83ft3	12x4	357days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories	190	Total Fat	14g	Sodium	330mg
Protein	14	Trans Fats		Calcium	6.61mg
Total Carbohydrates...	1g	Saturated Fat	6g	Iron	1.3mg
Sugars	0g	Added Sugars	0g	Potassium	213mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	50mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

