



WALKER FARMS

220404 - Beef Steak Ribeye 1" Lip On Marinated Nr

A classic customer favorite. Perfect for a dramatic plate presentation. One of the most tender steak cuts. Marinated with a subtly seasoned solution to enhance consistency, flavor, and juiciness delivering a great tasting steak every time, every application! Waste-free temper and put on grill. Able to be cooked on a flat grill or char broiler. Versatile, multiple uses throughout the day breakfast, lunch, and dinner. Cut with automatic portioning equipment for consistent sizing and exact portion cost no catch weights. Vacuum packed for extended shelf life. Processed under HACCP procedures and USDA regulations to ensure food safety. Made in a SQF Food Safety and Quality Codes Certified facility!



Nutrition Facts

| | |
|-------------------------|------|
| Servings per Container | 1 |
| Serving size | 100g |
| Amount per serving | |
| Calories | 220 |
| % Daily Value* | |
| Total Fat 16g | 24% |
| Saturated Fat 7g | 35% |
| Trans Fat 0g | |
| Cholesterol 60mg | 20% |
| Sodium 210mg | 9% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 16g | |
| Vitamin D 0mcg | 0% |
| Calcium 20mg | 2% |
| Iron 1.08mg | 6% |
| Potassium 257mg | 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

NAMP# 1112B

Ingredients

Ingredients: Beef, Water, Salt, Dextrose, Sodium Phosphates, Bromelain

Allergens

Free From:

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

Handling Suggestions

Product should be stored between 10 and -10 degrees F

Serving Suggestions

Versatile to use for many menu applications for breakfast, lunch, and dinner. Serve: With a baked potato or au gratin potatoes; With caramelized onions or sauted mushrooms; With Bleu cheese or horseradish sauce; With caramelized onions or sauted mushrooms; With your signature seasoning or any steak seasoning; As a sandwich or wrap; Sliced for a salad.

Prep & Cooking Suggestions

Fully thaw product before cooking. Preheat gas grill to high (475 F-525 F) Cook the following steak sizes for the time indicated until the cooked steak reaches 145 F degrees internal temperature, as measured with a meat thermometer. Allow the product to rest for 3 minutes before serving. Cook times may vary, dependent upon equipment. Size (Thickness), Cooking time (first side/After turning): 1/2-4 min./2 min.; 3/4-5 min./3 min.; 1-7 min./6 min.; 1 1/2-9 min./8min.

Product Specifications

| Brand | Manufacturer | Product Category |
|--------------|----------------------|------------------|
| WALKER FARMS | BRANDING IRON/HOLTEN | Steak, Ribeye |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-------|--------|----------------|------|------------|
| 88010 | 220404 | 10079821880105 | 16 | 16/10 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 10.9lb | 10lb | USA | | No |

| Shipping Information | | | | | | |
|----------------------|---------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 16.31in | 11.69in | 4.25in | 0.47ft3 | 9x8 | 365DAYS | 0°F / 32°F |



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Nutrition Analysis - By Serving

| | | | | | |
|------------------------|-----|---------------------|------|---------------|--------|
| Calories | 220 | Total Fat | 16g | Sodium | 210mg |
| Protein | 16 | Trans Fats | 0g | Calcium | 20mg |
| Total Carbohydrates... | 0g | Saturated Fat | 7g | Iron | 1.08mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 257mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 60mg | | |
| Vitamin A(IU)• | 0 | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | 0mg | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-12• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

