



DOUBLE RED

220405 - 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 - tender 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 |
| <i>% Daily Value*</i> | |
| 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% |

* 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

* 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.

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 (475F-525F) Cook the following steak sizes for the time indicated until the cooked steak reaches 145F 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 |
|------------|----------------------|------------------|
| DOUBLE RED | BRANDING IRON/HOLTEN | Beef |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|--------|--------|----------------|------|------------|
| 712208 | 220405 | 10079821712086 | 20 | 20/8 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 11lb | 10lb | USA | | No |

| Shipping Information | | | | | | |
|----------------------|---------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 16.31in | 11.75in | 4in | 0.44ft3 | 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(U) | 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

