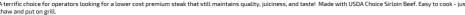


#### **WALKER FARMS**

## 220406 - Beef Steak Top Sirloin Cc Marinated Ch







100g



#### \* Benefits

NAMP# 1185B

| Ingredients       | ▲ Allergens  |
|-------------------|--|
| Ingredients: Beef | Free From:  Strustaceans of mollusks of eggs of fish of milk of peanuts of sesame of sesame of the milk of the mil |

# **Nutrition Facts**

Servings per Container Serving size

Amount per serving

| Calories                | 130        |
|-------------------------|------------|
| % Da                    | ily Value* |
| Total Fat 4.5g          | 6%         |
| Saturated Fat 1.5g      | 8%         |
| Trans Fat 0g            |            |
| Cholesterol 60mg        | 20%        |
| Sodium 60mg             | 3%         |
| Total Carbohydrate 0g   | 0%         |
| Dietary Fiber 0g        | 0%         |
| Total Sugars 0g         |            |
| Includes 0g Added Sugar | 0%         |
| Protein 22g             | _          |
| Vitamin D 0mcg          | 0%         |
| Calcium 20mg            | 2%         |
| Iron 1.8mg              | 10%        |
| Potassium 351mg         | 7%         |

#### \* 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: As center of the plate steak dinner with potatoes and a vegetable; 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 breakfast steak; As a steak sandwich; Sliced for salads; Sliced for fajitas; Sliced for stir fries; Cut into cubes for shish kabobs.

#### 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 begress internal terriperature, as measured with a measured the remometer. 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, Loin      |

| MFG # | SPC #  | GTIN           | Pack | Pack Desc. |
|-------|--------|----------------|------|------------|
| 88408 | 220406 | 10079821884080 | 20   | 24/8 OZ    |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 12.9lb       | 12lb       | USA               |        | No              |

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





#### **WALKER FARMS**

# 220406 - Beef Steak Top Sirloin Cc Marinated Ch



A terrific choice for operators looking for a lower cost premium steak that still, maintains quality, juiciness, and tastel Made with USDA Choice Sirloin Beef. Easy to cook - just thaw and put on grill.

Performs well under multiple cooking methods - flat grill, outdoor grill, or char grill. Extremely versatile, with applications for breakfast, lunch, and supper. Steaks are cut on automatic portioning equipment for better quality and consistent sizing making pricing and menu planning easy. Every product goes through no less than 30 check points in an SQF Food Safety and Quality Codes USDA Inspected Total Quality Control Plant. Steaks are blast frozen rapidly at -25 F to lock in freshness, color, and juices. This helps to retain moisture and reduce nutrient loss during thawing. SQF Food Safety and Quality Codes Certified!

### Nutrition Analysis - By Serving

| Calories               | 130 | Total Fat           | 4.5g | Sodium         | 60mg  |
|------------------------|-----|---------------------|------|----------------|-------|
| Protein                | 22  | Trans Fats          | 0g   | Calcium        | 20mg  |
| Total Carbohydrates··· | 0g  | Saturated Fat       | 1.5g | Iron           | 1.8mg |
| Sugars                 | 0g  | Added Sugars        | 0g   | Potassium      | 351mg |
| 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-1 2• |       |
| Monosodium             |     | Sulphites           |      | Nitrates       |       |

# Additional Images









