DOUBLE RED

220407 - **Beef Steak Sirloin Filet Choice**

A terrific choice for operators looking for a lower cost premium steak that still maintains quality, juiciness, and taste! 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!

SGC FOODSERVICE

Nutrition Facts

Servings per Container	**1**
Serving size	**100g**
Amount per serving	
Calories	**180**
	% Daily Value*
Total Fat 11g	**16%**
Saturated Fat 4.5g	**23%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 250mg	**11%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes Added Sugar	**%**
Protein 18g	
Vitamin D	**%**
Calcium 20mg	**2%**
Iron 1.44mg	**8%**
Potassium	**%**

* 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# 1185B

Ingredients

Ingredients: Beef, Water, Salt, Dextrose, Sodium Tri-polyphosphate, 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: 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 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	Steak, Loin

MFG #	SPC #	GTIN	Pack	Pack Desc.
185208	220407	10079821852089	24	20/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.9lb	10lb	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

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Nutrition Analysis - By Serving

Calories	180	Total Fat	11g	Sodium	250mg
Protein	18	Trans Fats	0g	Calcium	20mg
Total Carbohydrates•••	0g	Saturated Fat	4.5g	Iron	1.44mg
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	40mg		
Vitamin A(IU)•	0	Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

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