

WALKER FARMS 220413 - Beef Steak T Bone Marinated Nr

The best value in the market! Pre-seasoned for tenderness with our special formula that helps to retain moisture and enhance flavor and to maintain flavor and juiciness in every bite. T-Bone Steaks offer a fantastic plate presentation and restaurant-style dining experience. State of the art portioning equipment is used for better quality, strict weight control, and consistent sizing. Each box contains exact number of portions consistently sized to insure even case weights? no catch weights, so customers know their exact cost! 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 Serving size 100			
	Amount per serving Calories	220		
	% Daily Value*			
	Total Fat 16g	24%		
		Saturated Fat 7g	35%	
	Trans Fat 0g			
		Cholesterol 60mg	20%	
≭ Benefits		Sodium 210mg	9%	
		Total Carbohydrate Og	0%	
NAMP 1174		Dietary Fiber Og	0%	
	Total Sugars Og			
		Includes Added Sugar	%	
Ingredients	Allergens	Protein 16g		
		Vitamin D	%	
Ingredients: Beef, Water, Salt, Dextrose, Sodium Phosphate, Bromelain	Free From:	Calcium 20mg	2%	
	crustaceans 🛞 mollusks 🕜 eggs	Iron 1.08mg	6%	
	🔊 fish 👔 milk 🕥 peanuts 🗞 sesame	Potassium	%	
	() 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

Makes a terrific center of the plate steak dinner. Serve: with a baked potato or au gratin potatoes; with caramelized onions or sauted mushrooms; with Bleu cheese or horseradish sauce; with your signature seasoning or any steak seasoning.

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				
WALKER FARMS				BRANDING IRON/HOLTEN				
MFG #	ŧ	SPC #	GTIN			Pack		Pack Desc.
88316	b 2	20413	10079	79821883168		10		10/16 OZ
Gross W	Gross Weight Net Weight		ht Cou	ountry of Origin		Kosher		Child Nutrition
10.9	lb	10lb		USA				No
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf I	Life	ife Storage Temp From/To	
16.31in	11.69in	4.25in	0.47ft3	9x8	365DA	۹YS	YS 0°F / 32°F	





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Nutrition Analysis - By Serving

Calories	220	Total Fat	16g	Sodium	210mg
Protein	16	Trans Fats	Og	Calcium	20mg
Total Carbohydrates…	Og	Saturated Fat	7g	Iron	1.08mg
Sugars	Og	Added Sugars		Potassium	
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	60mg		
Vitamin A(IU)•	0	Vitamin D		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

