

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 10			
	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 0g	0%	
	Total Sugars 0g			
		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 serving of food contributes to a daily diet. 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

16.31in

11.69in

4.25in

0.47ft3

Brand			Manufacturer			Product Category			
WALKER FARMS		BRANDING IRON/HOLTEN			1	Steak, Loin			
MFG #	ŧ	SPC #			GTIN		Pack		Pack Desc.
88316	5	22041	20413		10079821883168			10	10/16 OZ
Gross W	Gross Weight Net V		Weigl	Veight Country of Origin		Kosher		Child Nutrition	
10.9	10.9lb 1		0lb	USA				No	
Shipping Information									
Length	Width	ר He	ight	Volume	TIxHI	Shelf I	Life	Storage Temp From/To	

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	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

