

WALKER FARMS

220414 - Beef Steak T Bone Marinated Nr



100g

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.



* Benefits

Ingredients	Allergens
Ingredients: Beef, Water, Salt, Dextrose, Sodium Phosphate, Bromelain	Free From: So crustaceans mollusks eggs fish milk peanuts sesame soy (m) tree nuts wheat

Nutrition Facts

Servings per Container Serving size

Amount per serving Calories	220
% Da	ily Value*
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 311mg	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

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 begress internal terriperature, as measured with a measured with a measured 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
WALKER FARMS	BRANDING IRON/HOLTEN	Steak, Loin

MFG #	SPC #	GTIN	Pack	Pack Desc.
88312	220414	10079821883120	14	14/12 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.4lb	10.5lb	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	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	311mg
Dietary Fiber				Zinc	
Lactose	Lactose			Phosphorus	
Sucrose	Sucrose		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









