



DOUBLE RED

220416 - Beef Steak Ribeye 1" Marinated Nr

A classic customer favorite. Perfect for a dramatic plate presentation. One of the most tender steak cuts. Marinated with a subtly seasoned solution to enhance consistency, flavor, and juiciness delivering a great tasting steak every time, every application! Waste-free temper and put on grill. Able to be cooked on a flat grill or char broiler. Versatile, multiple uses throughout the day breakfast, lunch, and dinner. Cut with automatic portioning equipment for consistent sizing and exact portion cost no catch weights. 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	1
Serving size	100g
Amount per serving	
Calories	220
% Daily 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 257mg	5%

* Benefits

NAMP# 1112B

Ingredients

Ingredients: Beef, Water, Salt, Dextrose, Sodium Phosphates, Bromelain

⚠ Allergens

Free From:

- crustaceans
- shellfish
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- 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

Serve: With a baked potato or au gratin potatoes; 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 sandwich or wrap; Sliced for a salad.

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	BIH-ROCHESTER MN	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
712212	220416	10079821712123	14	14 / 1 / 12.0 ONZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.5lb	10.5lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.31in	11.75in	4in	0.44ft3	9x8	365DAYS	-10°F / 10°F



DOUBLE RED

220416 - Beef Steak Ribeye 1" Marinated Nr

A classic customer favorite. Perfect for a dramatic plate presentation. One of the most tender steak cuts. Marinated with a subtly seasoned solution to enhance consistency, flavor, and juiciness delivering a great tasting steak every time, every application! Waste-free temper and put on grill. Able to be cooked on a flat grill or char broiler. Versatile, multiple uses throughout the day breakfast, lunch, and dinner. Cut with automatic portioning equipment for consistent sizing and exact portion cost no catch weights. 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 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	257mg
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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

