

# HOLTEN 221019 - Beef Steak Flat Iron 6 Oz

A terrific choice for operators looking for a lower cost premium steak that still maintains quality, juiciness, and taste! USDA Choice. Preseasoned for a unique flavor profile and to maintain flavor and juiciness in every bite. 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. Can be used to replace Skirt and Flank Steaks in numerous recipes with less waste. Steaks are cut on automatic portioning equipment for better quality and consistent sizing making pricing and menu planning easy. Made in a SQF Food Safety and Quality Codes Certified facility!



| 0.9                             | A A A A A A A A A A A A A A A A A A A | Nutrition FactsServings per Container1Serving size100g   |             |  |
|---------------------------------|---------------------------------------|--|-------------|--|
|                                 |                                       |  |             |  |
|                                 |                                       | Amount per serving<br>Calories   | 140         |  |
|                                 |                                       |  | aily Value* |  |
|                                 |                                       | Total Fat 7g   | 10%         |  |
|                                 |                                       | Saturated Fat 3g   | 15%         |  |
|                                 | and the second second                 | Trans Fat 0g   |             |  |
|                                 |                                       | Cholesterol 55mg   | 18%         |  |
| 🗱 Benefits                      |                                       | Sodium 250mg   | 11%         |  |
|                                 |                                       | Total Carbohydrate Og  | 0%          |  |
|                                 |                                       | Dietary Fiber 0g   | 0%          |  |
|                                 |                                       | Total Sugars 0g  |             |  |
|                                 |                                       | Includes Added Sugar   | %           |  |
| Ingredients                     | Allergens                             | Protein 17g  |             |  |
|                                 | -                                     | Vitamin D  | %           |  |
| Ingredients: Beef, Water, Salt, | Free From:                            | Calcium 0mg  | 0%          |  |
| Dextrose, Sodium Phosphate      | crustaceans (C) eggs                  | Iron 1.8mg   | 10%         |  |
|                                 | fish (f) milk (f) peanuts (b) sesame  | Potassium  | %           |  |
|                                 | () soy () tree nuts () wheat          | * The % Daily Value (DV) tells you how muc<br>a serving of food contributes to a daily diet<br>a day is used for general nutrition advice. |             |  |

#### 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 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

16.25in

11.75in

3.5in

0.39ft3

| Brand                   |          | Manufacturer |                   |                 | Product Category |                 |            |
|-------------------------|----------|--------------|-------------------|-----------------|------------------|-----------------|------------|
| HOLTEN                  |          | BRAN         | DING IRC          | ING IRON/HOLTEN |                  | Steak, Chucks   |            |
| MFG #                   | <u>(</u> | SPC #        |                   | GTIN            |                  | Pack            | Pack Desc. |
| 80460                   | 2        | 21019        | 10079             | 10079821804606  |                  | 28              | 28/6 OZ    |
| Gross Weight Net Weight |          | t Cour       | Country of Origin |                 | Kosher           | Child Nutrition |            |
| 11.5lb 10.5lb           |          | 10.5lb       | USA               |                 |                  |                 | No         |
| Shipping Information    |          |              |                   |                 |                  |                 |            |

9x6

360DAYS

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0°F / 32°F



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### Nutrition Analysis - By Serving

| Calories             | 140 | Total Fat           | 7g   | Sodium         | 250mg |
|----------------------|-----|---------------------|------|----------------|-------|
| Protein              | 17  | Trans Fats          | Og   | Calcium        | 0mg   |
| Total Carbohydrates… | Og  | Saturated Fat       | Зg   | Iron           | 1.8mg |
| Sugars               | Og  | Added Sugars        |      | Potassium      |       |
| Dietary Fiber        | Og  | Polyunsaturated Fat |      | Zinc           |       |
| Lactose              |     | Monounsaturated Fat |      | Phosphorus     |       |
| Sucrose              |     | Cholesterol         | 55mg |                |       |
| 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



