

# **DOUBLE RED** 221091 - Beef Steak Flat Iron 10 Oz

A terrific choice for operators looking for a lower cost premium steak that still maintains quality, juiciness, and taste! USDA Choice. Pre-A termit choice for operators tooking for a tower cost premium steak that stitt manuality quatity, juiciness, and taste: OSDA choice. He-seasoned 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!



	<b>Nutrition Facts</b>			
		Servings per Container Serving size	1 100g	
		Amount per serving Calories	140	
			aily Value*	
		Total Fat 7g	10%	
		Saturated Fat 3g	15%	
		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, Dextrose, Sodium Phosphate	Free From:	Calcium	0%	
	crustaceans ( mollusks ) eggs	Iron 1.8mg	10%	
	fish 🝈 milk 🔇 peanuts 🗞 sesame	Potassium	%	
	လြာ soy (ကြာ) tree nuts (န္တို) wheat	* The % Daily Value (DV) tells you how muc 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

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 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**

4in

17in

11.5in

0.45ft3

Brand			Manufacturer				Product Category		
DOUBLE RED		BRAI	BRANDING IRON/HOLTEN				Steak, Chucks		
MFG #	SPC	:#	GTIN		F	Pack	Pack Desc.		
80410	2210	221091		10079821804101			16	16/10 OZ	
Gross Weight Net We		t Weight	ht Country of Origin		Ko	osher	Child Nutrition		
11lb		10lb	USA				No		
Shipping Information									
Length Wi	dth He	ight Vo	lume	TIxHI	Shelf L	ife	ife Storage Temp From/To		

10x11

365DAYS

powere	d by
Syndigo	=
Products Move When Conten	t Flows"

0°F / 32°F



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### Nutrition Analysis - By Serving

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Calories	140	Total Fat	7g	Sodium	250mg
Protein	17	Trans Fats	Og	Calcium	
Total Carbohydrates…	Og	Saturated Fat	3g	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



