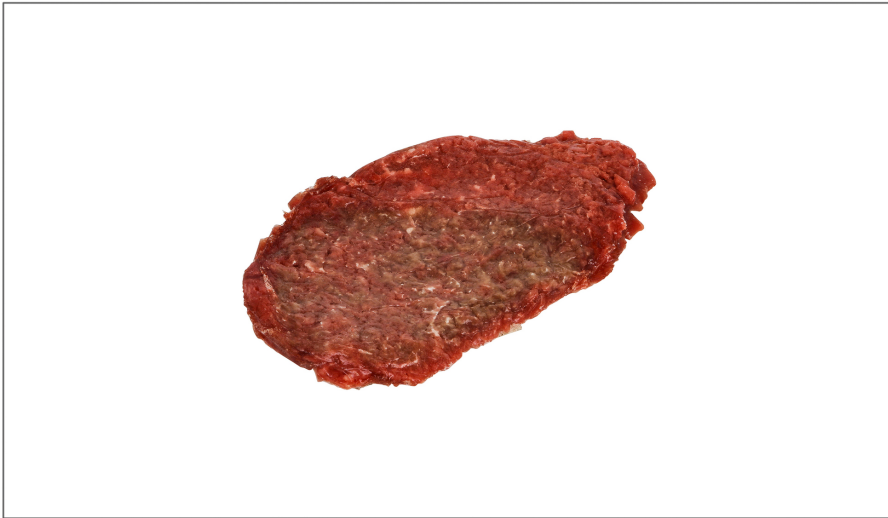




DOUBLE RED

221095 - Beef Cube Steak Ch 6 Oz S/O

Our Cube Steaks are NAMP# 1101, Cube Steak Special, a whole muscle product from a single piece of meat. Made with USDA Choice Beef. Made only from chuck beef. Versatile, multiple uses throughout the day, breakfast, lunch, and supper. Easy to cook - just thaw and put on grill. Steaks are cut on automatic portioning equipment for better quality and consistent sizing making pricing and menu planning easy. Each box contains exact number of portions consistently sized to insure even case weights - no catch weights - so customers know their exact cost. Raw materials are only purchased from approved vendors that are routinely audited for food safety and sanitation. Every product goes through no less than 30 check points in an SQF Food Safety and Quality Codes Certified USDA Inspected Total Quality Control Plant. Steaks are blast frozen rapidly at -25 F to lock in freshness, color, and juices. This helps to retain moisture and reduce nutrient loss during thawing.



Nutrition Facts

Servings per Container	1
Serving size	100g
Amount per serving	
Calories	160
<i>% Daily Value*</i>	
Total Fat 7g	11%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 80mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 21g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1.8mg	10%
Potassium 0mg	0%

* Benefits

NAMP# 1101

Ingredients

Ingredients: Beef

⚠ 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: As center of the plate steak dinner with potatoes and a vegetable; as chicken fried steak; as Steak Parmesan; as steak sandwiches; for breakfast with eggs and cheesy hash browns; with a baked potato or au gratin potatoes; with caramelized onions or sauted mushrooms; sliced for salads and fajitas.

Prep & Cooking Suggestions

Fully thaw product before cooking. Preheat gas grill to high (475F-525F) Cook the following steak sizes for the time indicated until the cooked steak reaches 145F 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	BRANDING IRON/HOLTEN	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
110106	221095	10079821101064	28	28/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.6lb	10.5lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.25in	11.75in	3.5in	0.39ft3	9x9	180DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	160	Total Fat	7g	Sodium	80mg
Protein	21	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	2.5g	Iron	1.8mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
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

