

DOUBLE RED 221095 - Beef Cube Steak Ch 6 Oz S/O

Our 1904 USDA Choice Cube Steaks are classified as NAMP# 1101, are whole muscle cuts sourced from a single piece of USDA Choice beef made from chuck. They offer remarkable versatility for breakfast, lunch, or dinner and are incredibly easy to preparesimply thaw and grill. With automatic portioning equipment, we ensure consistent sizing, making pricing and meal planning straightforward. Each box contains exact portions with no catch weights, and all raw materials come from approved vendors audited for safety and santiation. Every product is processed under strict HACCP guidelines and USDA regulations, in an SQF Certified facility ensuring both safety and aprenium quality. Blast frozen to lock in freshness, color, and juices, these steaks retain moisture and minimize nutrient loss during thawing.



		Nutrition Facts		
		Servings per Container Serving size	1 100g	
	Amount per serving Calories	160		
		% Da	ily Value*	
		Total Fat 7g	11%	
		Saturated Fat 2.5g	13%	
		Trans Fat 0g		
		Cholesterol 60mg	20%	
★ Benefits		Sodium 80mg	3%	
		Total Carbohydrate 0g	0%	
NAMP# 1101		Dietary Fiber 0g	0%	
		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 21g		
		Vitamin D 0mcg	0%	
Beef	Free From:	Calcium 5mg	0%	
	crustaceans () shellfish () mollusks	Iron 1.8mg	10%	
	eggs () fish () milk () peanuts	Potassium 330mg	7%	
	🛞 sesame 🛞 soy 💮 tree nuts 🏽 twheat	* The % Daily Value (DV) tells you how much 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

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				
DOUBLE RED				BRANDING IRON/HOLTEN				
MFG #	#	SPC #		GTIN		F	Pack	Pack Desc.
11010	6	221095	1007	079821101064			28	28/6 OZ
Gross Weight Net Weight C		ht Cou	ountry of Origin		Kosher		Child Nutrition	
11.6lb		10.5lb	USA				No	
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf I	_ife	Stora	ge Temp From/To
16.25in	11.75in	3.5in	0.39ft3	9x9	180D/	Y S	/S 0°F / 32°F	





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Nutrition Analysis - By Serving

Calories	160	Total Fat	7g	Sodium	80mg
Protein	21	Trans Fats	Og	Calcium	5mg
Total Carbohydrates…	Og	Saturated Fat	2.5g	Iron	1.8mg
Sugars	Og	Added Sugars	Og	Potassium	330mg
Dietary Fiber	Og	Polyunsaturated Fat	Og	Zinc	0
Lactose		Monounsaturated Fat	Og	Phosphorus	
Sucrose		Cholesterol	60mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



