



Nutrition Facts

Serving Size: 100 g
Number of Servings per 1

Amount Per Serving

Calories: 220 **Calories from Fat:** 150 KCAL

% Daily Value*

Total Fat 16 g	24%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 60 mg	20%
Sodium 210 mg	8%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	%
Protein 16 g	%

Vitamin A	Per Srv	Vitamin C	Per Srv
	0%		0%
Calcium	2%	Iron	6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less than		
Sat. Fat	Less than		
Cholesterol	Less than		
Sodium	Less than		
Total Carbohydrate			
Dietary Fiber			

Calories per gram		
Fat	Carbohydrate	Protein

i Benefits

+ 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 portion consistency sized to insure even case weights - no catch weights - so customers know their exact cost.+ Steaks are cut following the NAMP Meat Buyers guide specifications.+ 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 Level 3 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.+ Easy to cook - just thaw and put on grill+ Easy inventory control and tracking + Reduces Spoilage

Ingredients

Ingredients: Beef, Water, Filet of Sirloin (Hydrolyzed Corn Protein, Dextrose, Sodium Phosphates, Dehydrated Garlic, Torula Yeast), Papain

⚠ Allergens

Free From:

- shellfish
- eggs
- fish
- dairy
- peanuts
- sesame
- soy
- tree nuts
- wheat

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

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
HOLTEN	Branding Iron/Holten	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
85160	285160	10079821851600	28	28/6OZ AVG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11 lbs	10 lbs	US		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16.3 in	11.7 in	4.1 in	0.45 cf	9x7	0 days	0°f / 32°f



☰ Nutrition Analysis

Calories	220 KCAL	Total Fat	16 g	Sodium	210 mg
Protein	16 g	Trans Fats	0 g	Calcium	
Total Carbohydrates...	0 g	Saturated Fat	7 g	Iron	1.08 ME
Sugars	0 g	Polyunsaturated Fat		Potassium	
Dietary Fiber		Monounsaturated Fat		Zinc	
Lactose		Cholesterol	60 mg	Phosphorus	
Sucrose					
Vitamin A(IU)	0 IU	Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

📷 Additional Images

