



We are bringing Quality back to Philly Steaks



Sample Nutrition Facts for 4 oz. Beef Philly Steaks

NUTRITION FACTS	
Serving Size	4oz (113g)
Servings per container	20
Amount Per Serving	
Calories 110	Calories From Fat 30
% Daily Value*	
<b>Total Fat</b>	3.5g 5%
Saturated	1.5g 8%
Trans Fat	0g 0%
<b>Cholesterol</b>	45mg 14%
<b>Sodium</b>	340mg 14%
<b>Total Carbohydrate</b>	1g 0%
Dietary Fiber	0g 0%
Sugars Less Than	1g
<b>Proteins</b>	19g
Vitamin A	0%
Calcium	0%
Iron	10%
Vitamin C	0%

\*Percent Daily Values are based on a diet of other people's secrets.

Calories:	2,000	2,500
Total Fat	Less Than 65g	80g
Sat Fat	Less Than 20g	25g
Cholesterol	Less Than 300mg	300mg
Sodium	Less Than 2,400mg	2,400mg
Total Carbohydrate	Less Than 50g	37g
Dietary Fiber	Less Than 25g	30g

Calories per gram:  
Fat 9 Carbohydrate 4 Protein 4

## HAND LAYERED PORTERHOUSE TAILS

Whole Muscle Loin Tail 100 % USDA domestic porterhouse steak tails are lightly marinated, hand molded, and thinly sliced.

**COOKING INSTRUCTIONS:**  
The "ideal" way to cook our steaks, to maximize flavor, and bring out the juices for your eating pleasure:

1. Place steak on the grill at medium heat.
2. Cook for approximately 1 minute and turn.
3. Chip the steak by holding with one spatula and pushing off or "chipping" with a second spatula.
4. Cook for another minute. Be sure to cook thoroughly.
5. Place your favorite cheese on top to melt and add onions or peppers or mushrooms and cover with a sliced "hinged", crusty roll.
6. When cooked, lift with spatula, and turn over the roll.

### Safe Handling Instructions

This product was prepared from inspected and passed meat and/ or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

To ensure food safety, heat all steak products to an internal temperature of 165° F prior to serving.

### Product Information

Product Description	Product Code	Portion Size	Pack	UPC
Philly Steaks – Hand Layered	PH 00	Bulk	1-10 lb.	817440005508
Philly Steaks – Hand Layered	PH 04	4 oz.	1-10 lb.	817440005546
Philly Steaks – Hand Layered	PH 05	5 oz.	1-10 lb.	817440005553
Philly Steaks – Hand Layered	PH 06	6 oz.	1-10 lb.	817440005560
Philly Steaks – Hand Layered	PH 07	7 oz.	1-10 lb.	817440005577
Philly Steaks – Hand Layered	PH 08	8 oz.	1-10 lb.	817440005584

### Shipping Information

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Philly Steaks – Hand Layered PH 00	10.75 lb. / 10 lb.	15" x 8.25" x 4.125"	.40	11	12	132	-10°F	6 months
Philly Steaks – Hand Layered PH 04	10.75 lb. / 10 lb.	15" x 8.25" x 4.125"	.40	11	12	132	-10°F	6 months
Philly Steaks – Hand Layered PH 05	10.75 lb. / 10 lb.	15" x 8.25" x 4.125"	.40	11	12	132	-10°F	6 months
Philly Steaks – Hand Layered PH 06	10.75 lb. / 10 lb.	15" x 8.25" x 4.125"	.40	11	12	132	-10°F	6 months
Philly Steaks – Hand Layered PH 07	10.75 lb. / 10 lb.	15" x 8.25" x 4.125"	.40	11	12	132	-10°F	6 months
Philly Steaks – Hand Layered PH 08	10.75 lb. / 10 lb.	15" x 8.25" x 4.125"	.40	11	12	132	-10°F	6 months