

We are bringing Quality back to Philly Steaks



100% USDA Beef Ribeye thinly sliced. (No Pump)

**NUTRITION FACTS** Serving Size 4oz (113g) Servings per container 20 Amount Per Serving Calories From Fat 30 Calories 110 % Daily Value\* **Total Fat** 5% 3.5g 1.5g Saturated 8% Trans Fat 0% 0g Cholestero 45mg 14% Sodium 340mc 14% Total Carbohydrate 0% 1g Dietary Fiber 0% Sugars Less Than Proteins Vitamin A 0% • Calcium 0% • Vitamin C 0% 10% Iron \*Percent Dai higher or lov Calories: Less Than Less Than Less Than Less Than 2,500 80g 25g 300mg 2,400mg 375g 30g 2.000 Total Fat Sat Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber 65g 20 g 300mg 2,400mg 500g 25g Calories per gram Fat 9 Carbohydrate 4 Protein 4

## 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.

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 – Neat Stack Ribeye	REYE 00	Bulk	1-10 lb.	817440009971

**INGREDIENTS:** Beef Rib Eyes

## **Shipping Information**

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Philly Steaks – Neat Stack Ribeye	10.75 lb. / 10 lb.	15" x 8.25" x 4.125"	.40	11	12	132	-10°F	6 months

## 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. These in refringerated or frozen.

