



QUALITY M STEAK

Chunked Lifter – 100% USDA Lifter meat is chunked, lightly marinated, molded and thinly sliced.



Nutrition Facts

servings per container	
Serving size	(100g)
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 2.5g	13%
Trans Fat 0g	0%
Cholesterol 40mg	13%
Sodium 640mg	28%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 13g	21%
Vitamin D 0mcg	0%
Calcium 24mg	2%
Iron 1mg	6%
Potassium 172mg	4%

* The % Daily Value 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.

PRODUCT CODE	PORTION SIZE	UPC
QM 00	BULK	817440002507
QM 03	3 OZ.	817440002538
QM 04	4 OZ.	817440002545
QM 05	5 OZ.	817440002552
QM 06	6 OZ.	817440002569
QM 07	7 OZ.	817440002576
QM 08	8 OZ.	817440002583


- **Gross Shipping Wt/ Net Wt**10.75 lb. / 10 lb.
- **Pack** 1-10 lb.
- **Box Dimensions**..... 15" X 8.25" X 4.125"
- **Cube**..... 0.40
- **Cases/ Layer** 11
- **Layers/ Pallet**..... 12
- **Cases/ Pallet**..... 132
- **Storage Temperature** -10°F
- **Shelf Life**..... 6 Months
- **Portion Control**
- **Date of Manufacturing Coding:**
Our code reads "Julian Date-Year-Shift"


Ingredients:


Beef, Water, Modified Corn Starch, Dextrose, Sodium Phosphate, Salt, Yeast Extract, Hydrolyzed Corn Protein


SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products many contain bacteria that could cause illness if the product is mishandled or cooled 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. To ensure food safety, heat all steak products to an internal temperature of 165° F prior to serving.

 Keep hot foods hot. Refrigerate leftovers immediately or discard.

COOKING INSTRUCTIONS:

The “ideal” way to cook our steaks, to maximize flavor, and bring out the juices for your eating pleasure:

1. At medium heat place steak on grill.
 2. Cook for about 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.
- * Suggested cooking temp at 350°F

