

## Red. Sodium Seasoned Beef Philly Steak

**JTM Item** 5813CE  
**Number:**

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.86	3.53
Serving Size (g)	81.1	100.0
Servings Per Case	167	136
Calories	143	176
Calories from Fat	76	93
Protein (g)	13	16
Carbohydrates (g)	3	4
Fiber (g)	0	0
Total Fat (g)	8	10
Saturated Fat (g)	3.4	4.1
Trans Fat (g)*	0.0	0.6
Cholesterol (mg)	40	49
Sodium (mg)	389	479
Sugar (g)	2	3
Vitamin A (IU)	19	23
Vitamin C (mg)	0	0
Calcium (mg)	10	12
Iron (mg)	1	2

**Product Specifications:**

UPC (GTIN)	20049485058131
Case Pack	6 Bags
Net Weight	30.000 lbs
Gross Weight	31.500 lbs
Case Length	20.000 in
Case Width	13.120 in
Case Height	10.560 in
Case Cube	1.600 ft
TixHi	7x5
Shelf Life	548 Days

\*Contains 0 grams artificial trans fat

**Product Title:**

CN FULLY COOKED SEASONED BEEF STEAK  
WATER & MODIFIED FOOD STARCH PRODUCT Caramel Color Added

**Ingredients:**

Ground Beef (no more than 20% fat), Water, Dextrose, Hydrolyzed Soy Protein, Sugar, Modified Food Starch, Salt, Sodium Tripolyphosphate, Tomato Powder, Caramel Color, Onion and Garlic Powder, Autolyzed Yeast, Citric Acid, Spices, Worcestershire Sauce Base (Water, Vinegar, Autolyzed Yeast Extract, Sugar, Salt, Natural Flavoring), Spice Extractives, Silicon Dioxide.

**CN Statement: CN ID Number: 090875**

Each 30 lb case provides 167 - 2.86 oz servings. Each 2.86 oz serving (by weight) of Fully Cooked Seasoned Beef Steak, Water, and Modified Food Starch Product provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.)

**Allergens:**

Soy,  
\*\*This Product is Gluten-Free

**Preparation:**

PRODUCT SHOULD BE KEPT FROZEN AND HEATED FROM A FROZEN STATE. - Preheat oven to 350°F - Line full size sheet pan with parchment paper. - Open 5lb. bag of JTM Seasoned Beef and distribute evenly on the parchment lined sheet pan. - Bake at 350°F for 8-10 minutes until product reaches 140°F for 15 seconds and hold hot. - Continue with recipe preparation as directed.

September 04, 2017