NY STRIP STEAK BONELESS END TO END 12 OZ

HF'S OUTSTANDING | 11 POUND

HF's Outstanding Boneless NY Strip Steaks are cut end to end from the loin section of USDA Choice beef. The boneless strip steaks have superior marbling and is aged for 21 days for a rich, juicy flavor and tender bite. Strip Steak is an extremely popular steakhouse cut that many people enjoy. Each steak is individually vacuum packaged for optimal freshness and convenience.

PRODUCT BENEFITS
USDA Choice Beef 21 Day Aged End to End Cut

ITEM ID
90075391017879

ALTERNATE ITEM
1076012

MANUFACTURER
Beaver Street Fisheries

NUTRITION & INGREDIENTS

Nutrition Facts	
Servings per container	40
Serving size	112 Gram 4 oz
Amount per serving	
Calories	170
Calories from Fat 65	
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 3g	15%
Trans Trans Fat 0g	
Monounsaturated Fat 0g	
Polyunsaturated Fat 0g	
Cholesterol 75mg	25%
Sodium 65mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 26g	
Vitamin D 0mcg	0%
Calcium 32mg	2%
Iron 1.8mg	10%
Potassium 390mg	8%
Vitamin A 0	0%
Vitamin C 0	0%
Vitamin E 0	

INGREDIENT STATEMENT

NY Strip Steak

ALLERGEN

Free from:Sesame Seeds and their derivatesFree from:Crustaceans and their derivatesFree from:Eggs and their derivatesFree from:Fish and their derivatesFree from:Milk and its derivatesFree

OTHER INFO

PREPARATION INSTRUCTIONS
Cook to an internal temperature of 145°F.

USAGE INSTRUCTIONS
Thaw under refrigeration. Strip steaks taste great when marinated and grilled or pan-seared to a rare or medium-rare. Cook to an internal temperature of 145°F.

STORAGE INSTRUCTIONS
For cut fresh, freeze immediately or consume within 18 days. For frozen, keep frozen. Do not refreeze.

TEMPERATURE ACTIVITY CODE
Trade Item is being stored or handled.

MINIMUM TEMPERATURE
33 °F

MAXIMUM TEMPERATURE
38 °F