BEEF T-BONE STEAK 12 oz

HF'S OUTSTANDING | 11 POUND

HF's Outstanding T-Bone Steaks are cut from the short loin of USDA Choice beef and aged for 21 days, delivering rich, juicy flavor with every preparation. Each cut features two prized portions in one: a robust, well-marbled strip steak on one side and a tender, mild filet mignon on the other. Versatile across menus, these steaks bring classic steakhouse appeal and consistent performance. The T-bone excels on the grill, under the broiler, or seared in cast iron. Individually vacuum-packed for freshness and portion control, they save time in busy kitchens while ensuring consistent quality and presentation.

PRODUCT BENEFITS

USDA Choice Beef Aged for 21 Days Superior marbling Bone-in Consistent portions

ITEM ID

90075391007252

ALTERNATE ITEM

1037531

MANUFACTURER

Beaver Street Fisheries

NUTRITION & INGREDIENTS

Nutrition Facts	
Servings per container	40
Serving size	113 Gram 4 oz
Amount per serving	
Calories	160
Calories from Fat 60	
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 3g	15%
Trans Trans Fat 0g	
Monounsaturated Fat 0g	
Polyunsaturated Fat 0g	
Cholesterol 60mg	20%
Sodium 35mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 22g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 1.6mg	8%
Potassium 260mg	6%
Vitamin A 0	0%
Vitamin C 0	0%
Vitamin E 0.28	

INGREDIENT STATEMENT

T-bone 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. T-bone steaks taste great grilled, broiled or seared. 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
-10 °F

MAXIMUM TEMPERATURE
0 °F