













Iron 15%

# **Nutrition Facts**

Serving Size – 5 oz

Vitamin C 0%

Calories 230	
Calories from Fat 130	
Total Fat 14g	22%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 900mg	38%
Total Carbs 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 24g	
Vitamin A 0%	Calcium 2%





# Applewood Smoked Bacon Wrapped Beef Filets 8/10 Oz Semi Rigid Packs

**Product Description** - Bring Fine-dining Steakhouse Flavors To Your Dinner Table At A Price Your Wallet Will Love With Applewood Smoked Bacon Wrapped Beef Filets. Each Tenderloin Is Carefully Hand Trimmed, Packed With Flavor And Wrapped In Sweet, Smoky Bacon.

Product Code - 75140 GTIN - 10079041751407

#### **Master Case**

Piece Count	Net Weight	Gross Weight
	5	5.925
Width	Length	Height
4"	15"	8.125"
TI	HI	Cube
14	7	0.28 cubic ft

#### Storage

Shelf Life	Storage Temp	Storage Method
45 days from production	Storage Handling: 28°F-34°F	Keep Refrigerated

## **Preparation**

Do Not Cook From Frozen. Remove Steaks From Sealed Pouch. Place On Broiler Pan In Preheated Oven Set At 500'F. Cook Approximately 11 Minutes, Turning Twice During Cooking, And To An Internal Temperature Of 160'F As Measured With A Food Thermometer. Allow The Steaks To Rest For 1 Minute Before Serving.

Do Not Cook From Frozen. Remove Steaks From Sealed Pouch. Place Steaks On Preheated, Medium-High Heat Grill. Cook Approximately 24 Minutes, Turning Twice During Cooking, And To An Internal Temperature Of 160'F As Measured With A Food Thermometer. Allow The Steaks To Rest For 1 Minute Before Serving.

### **Ingredients**

Beef, Water, Less Than 2% Salt, Natural Flavors (Including Mesquite Smoke), Sodium Lactate, Sodium Acetate, Torula Yeast, Autolyzed Yeast Extract, Sodium Phosphates. Wrapped In Bacon Cured With: Water, Salt, Natural Flavors (Including Applewood Smoke), Sugar, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite.

\*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.