



GTIN CODE: 00071421061086
 LEGACY PRODUCT CODE: 06108
 PRODUCT CODE: 1000006108

Angus Fully Cooked Chopped Beef Steaks with Cheese and Bacon, 6.25 oz

Ingredients

Angus beef, encapsulated salt, dextrose, natural flavor, maltodextrin, gum arabic, sodium phosphates, spice, salt, beef fat, sunflower oil. PROCESS AMERICAN CHEESE FOOD: American cheese (milk, salt, cheese cultures, enzymes), water, nonfat dry milk, whey, cream, sodium citrate, salt, sorbic acid (preservative), soy lecithin (non-sticking agent), apo- carotenal (color). FULLY COOKED BACON (SMOKE FLAVORING ADDED): Cured with: water, salt, sugar, smoke flavoring, sodium phosphates, sodium erythorbate, sodium nitrite.

ALLERGENS

Milk, Soy

Packaging information

MASTER CASE CUBE	0.6036
GROSS WEIGHT	10.6665 lbs
HEIGHT	5.25
LENGTH	17.5625
NET WEIGHT	9.38
WIDTH	11.3125
PALLET HI	14
TI	8

Storage

SHELF LIFE:	270 Days
STORAGE TEMPERATURE - MAXIMUM:	0 °F
STORAGE TEMPERATURE - MINIMUM:	0 °F
STORAGE METHOD:	Frozen

Preparation

BAKE:

Impinger Oven From refrigerated: Slack for 24 hours and run through impinger oven one full pass.

Nutritional information

NUTRITION FACTS	
24 Servings Per Container	
Serving Size 175g	
Amount Per Serving	
Calories	560
Daily Value % *	
Total Fat 46g	71%
Saturated Fat 21g	105%
Trans Fat 2g	
Cholesterol 60mg	20%
Sodium 1110mg	46%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes Added Sugars	%
Protein 31g	0%
Vitamin D	%
Calcium mg	20%
Iron mg	15%
Potassium	%

*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.
 To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-261-4754. Or email tysonfoodservice@casupport.com.

Need help?

Call us at 1-800-261-4754

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