



GTIN CODE: 00797179874524
LEGACY PRODUCT CODE: 68249
PRODUCT CODE: 10000097870

AdvancePierre™ Philly Beef Steak, 2.5 oz.

Storage Method

Frozen

Cook Method

BAKE

Convection

Grill

Saute

- Fully cooked product saves your staff in time and labor.
 - Seasoned to provide a consistent flavor and provides a consistent texture
 - Versatile across many different recipes
 - CN Labeled
 - Each 2.50 oz. Serving (By Weight) of Fully Cooked Sliced Beef Chopped and Formed 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 10-18)
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Serving suggestions

Use this Philly Beef Steak to bring new life to recipes that utilize a beef crumble like nachos or tacos. Or serve in a traditional philly cheesesteak sandwich.

Storage

SHELF LIFE

365 Days

STORAGE TEMPERATURE - MAXIMUM

10 °F

STORAGE TEMPERATURE - MINIMUM

-20 °F

STORAGE METHOD

Frozen

Preparation

BAKE:

Convection Oven From thawed state, preheat oven to 350°F. Remove product from pouch and arrange product in a single layer in a 2 inch hotel pan. Break up any large pieces and cover with foil. Heat for 45-47 minutes or until internal temperature reaches 145°F. Drain off excess fat after cooking.

CONVECTION:

Convection Oven From thawed state, preheat oven to 350°F. Remove product from pouch and arrange product in a single layer in a 2 inch hotel pan. Break up any large pieces and cover with foil. Heat for 20-22 minutes or until internal temperature reaches 145°F. Drain off excess fat after cooking.

GRILL:

Flat Grill From thawed state, preheat flat to 350°F. Place portioned amount on top of flat and spread out to ensure even cooking. Cook for 1-2 minutes on each side or until internal temperature reaches 145°F.

SAUTE:

Stovetop Do not remove product from bag. In a 20 quart pot, heat 10 quarts of water and bring to a boil. From frozen state, submerge product and heat for 60 minutes or until internal temperature reaches 145°F. Let product stand for 3 minutes before opening bag.

Packaging information

MASTER CASE

CUBE 1.1284

GROSS WEIGHT 31.1252 lbs

HEIGHT 8.625

LENGTH 19.875

NET WEIGHT 30

WIDTH 11.375

PALLET

HI 4

TI 8

Ingredients

Ground Beef (No More Than 20% Fat), Water, Seasoning [Brown Sugar, Corn Syrup Solids, Dextrose, Garlic Powder, Modified Corn Starch, Tomato Powder, Lemon Powder (Maltodextrin, Lemon Juice Solids), Spices (Including Celery Seed), Hydrolyzed Corn Protein, Onion Powder, Citric Acid, Tricalcium Phosphate, Grill Flavor (From Sunflower Oil)], Salt, Caramelized Sugar Syrup, Sodium Phosphate. Coated with: Water, Caramelized Sugar Syrup.

Nutritional information

NUTRITION FACTS

192 Servings Per Container

Serving Size 70g

Amount Per Serving

Calories

150

Daily Value % *

Total Fat 11g 17%

Saturated Fat 4.5g 23%

Trans Fat 0.5g

Cholesterol 35mg 12%

Sodium 230mg 10%

Total Carbohydrate 4g 1%

Dietary Fiber 0g 0%

Total Sugars 2g

Protein 11g

Vitamin A 0%

Vitamin C 0mg 0%

Calcium 12mg 2%

Iron 1mg 6%

CN LABEL NUMBERS

097389

CN STATEMENT

Each 30.00 LB Case Provides 192-2.50 oz. Servings. Each 2.50 oz. Serving (By Weight) of Fully Cooked Slices Beef Chopped And Formed 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 10-18)

*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 1-800-248-9766. Or email

CustomerRelations@tyson.com.

More about this item

Fully Cooked Seasoned Beef. A tasty heat-and-serve option for optimal convenience and food safety with consistent quality. A tender ingredient to Philly steaks and so much more.

Need help?

Call us at 1-800-261-4754

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