



**GTIN CODE: 00880760003677**  
**LEGACY PRODUCT CODE: 2931**  
**PRODUCT CODE: 1000002931**

AdvancePierre® Blue Label Raw Breaded Western Style Country Fried Beef  
Steak Fritters, 5.33 oz, Approx. 30 Pieces, 10 Lbs

Storage Method

**Frozen**

Cook Method

**Deep Fry**

**Grill**

- Pre-breaded product provides consistent food and labor costs and improved food safety.
  - Pre-portioned to help reduce waste and cut labor costs.
  - From the freezer to fryer with no thawing necessary assists with operational speed of service.
  - Chopped beef provides great value for you and a delicious bite for your customers.
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## Serving suggestions

AdvancePierre® Blue Label Western Style Country Fried Beef Steak Fritters are a perfect addition to your lunch or dinner menu. Serve these country fried steaks topped with two large scrambled eggs, diced onions, and thick country gravy for an appetizing meal sure to become a new customer favorite.

## Storage

### SHELF LIFE

365 Days

### STORAGE TEMPERATURE - MAXIMUM

0 °F

### STORAGE TEMPERATURE - MINIMUM

0 °F

### STORAGE METHOD

Frozen

## Preparation

### DEEP FRY:

UNCOOKED: For Safety, must be cooked to an internal temperature of 165°F as measured by the use of a meat thermometer. Deep Fry Preheat oil to 350° F. Place frozen product in oil with heavy breading side face down and cook frozen product for 3 1/2 minutes or until internal temperature reaches 165° F.

### GRILL:

UNCOOKED: For Safety, must be cooked to an internal temperature of 165°F as measured by the use of a meat thermometer. Flat Grill Add a small amount of oil to the medium heat section of the (350° F); cook frozen product for 3-4 minutes on each side or until internal temperature reaches 165° F, turning frequently to avoid burning the breading.

## Packaging information

### MASTER CASE CUBE

0.6035

### GROSS WEIGHT

10.7529 lbs

### HEIGHT

4.8125

### LENGTH

17.25

### NET WEIGHT

10

### WIDTH

12.5625

### PALLET

#### HI

9

#### TI

8

## More about this item

AdvancePierre® Blue Label Western Style Country Fried Beef Steak Fritters are beef battered with a buttermilk blend and coated with a flour breading for a delicious experience. This convenient option is pre-portioned to help eliminate waste and is easy to prepare straight from the freezer to the fryer. No knife work is required, helping to reduce food safety and cross contamination risks. Enjoy great back-of-house performance and consistently excellent quality with every serving.

## Ingredients

Beef, salt, sodium phosphate. Battered with: enriched wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), wheat flour, corn starch, corn flour, salt, spices, torula yeast, guar gum. Battered with: water, enriched wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), wheat starch, wheat flour, salt, buttermilk blend (buttermilk, whey), leavening (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), spice.

## ALLERGENS

Milk, Wheat

## Nutritional information

### NUTRITION FACTS

30 Servings Per Container

Serving Size 149g

#### Amount Per Serving

### Calories

370

		Daily Value % *
<b>Total Fat</b>	22g	34%
Saturated Fat	9g	45%
Trans Fat	0g	
Polyunsaturated Fat	1g	
Monounsaturated Fat	10g	
<b>Cholesterol</b>	75mg	25%
<b>Sodium</b>	800mg	33%
<b>Total Carbohydrate</b>	25g	8%
Dietary Fiber	1g	4%
Total Sugars	0g	
<b>Protein</b>	18g	
Vitamin A		0%
Vitamin C	0.014mg	0%
Calcium		2%
Iron		10%

\*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](mailto:CustomerRelations@tyson.com).

Need help?

Call us at 1-800-261-4754

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