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LEGACY PRODUCT CODE: 79004
PRODUCT CODE: 1000017904

AdvancePierre™ Blue Label Reduced Sodium Fully Cooked Breaded Country Fried Beef Steak, 4 oz, Approx. 40 Pieces, 10 Lbs

Storage Method

Frozen

Cook Method

Bake

Convection

Deep Fry

Grill

Microwave

- Pre-breaded and fully cooked product provides consistent food and labor costs and improved food safety.
 - Fully cooked product saves your back-of-house staff time and labor.
 - Pre-portioned to help reduce waste and cut labor costs.
 - From the freezer to fryer or oven with no thawing necessary assists with operational speed of service.
 - Multiple prep methods and versatile flavor profile allows you to utilize the same product across endless applications.
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Serving suggestions

AdvancePierre™ Blue Label Reduced Sodium Country Fried Beef Steak Fritters are a center-of-plate option that's perfect for your lunch or dinner menu. Just take these fully cooked country fried steaks and serve on a flaky, buttery biscuit with cream gravy and mixed fruit for a delicious meal that is sure to become a new customer favorite.

Storage

SHELF LIFE

455 Days

STORAGE TEMPERATURE - MAXIMUM

0 °F

STORAGE TEMPERATURE - MINIMUM

0 °F

STORAGE METHOD

Frozen

Preparation

BAKE:

Prepared from a frozen state. Conventional Oven 350°F, 15-18 min For your customer's continued food safety, heat all raw and fully cooked products to 165° F before serving. Check internal temperature with a thermometer. Thaw frozen meat and poultry in the refrigerator or microwave. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately. Cooking times may vary due to differences in appliances and the weight of the product.

CONVECTION:

Prepared from a frozen state. Convection Oven 350°F, 7-9 min For your customer's continued food safety, heat all raw and fully cooked products to 165° F before serving. Check internal temperature with a thermometer. Thaw frozen meat and poultry in the refrigerator or microwave. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately. Cooking times may vary due to differences in appliances and the weight of the product.

DEEP FRY:

Prepared from a frozen state. Deep Fry Preheat oil to 350°F. Place frozen product in oil for 3 minutes or until internal temperature reaches 165°F. For your customer's continued food safety, heat all raw and fully cooked products to 165° F before serving. Check internal temperature with a thermometer. Thaw frozen meat and poultry in the refrigerator or microwave. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately. Cooking times may vary due to differences in appliances and the weight of the product.

GRILL:

Prepared from a frozen state. Grill 350°F, 3-4 min/side For your customer's continued food safety, heat all raw and fully cooked products to 165° F before serving. Check internal temperature with a thermometer. Thaw frozen meat and poultry in the refrigerator or microwave. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately. Cooking times may vary due to differences in appliances and the weight of the product.

MICROWAVE:

Prepared from a frozen state. Microwave High, 1-2 min For your customer's continued food safety, heat all raw and fully cooked products to 165° F before serving. Check internal temperature with a thermometer. Thaw frozen meat and poultry in the refrigerator or microwave. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately. Cooking times may vary due to differences in appliances and the weight of the product.

Packaging information

MASTER CASE

CUBE 0.6089

GROSS WEIGHT 10.9455 lbs

HEIGHT 5.625

LENGTH 19.0625

NET WEIGHT 10

WIDTH 9.8125

PALLET

HI 8

TI 10

Ingredients

Beef, salt, potassium and sodium phosphate. Battered with: enriched bleached wheat flour (enriched with niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), spices, salt, leavening (sodium aluminum phosphate, sodium bicarbonate), torula yeast, soybean oil, onion powder. 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. Set in vegetable oil.

ALLERGENS

Milk, Wheat

Nutritional information

NUTRITION FACTS

40 Servings Per Container

Serving Size 112g

Amount Per Serving

Calories **360**

Daily Value % *

Total Fat 24g **37%**

Saturated Fat 9g **45%**

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 11g

Cholesterol 50mg **17%**

Sodium 380mg **16%**

Total Carbohydrate 21g **7%**

Dietary Fiber 1g **4%**

Total Sugars 0g

Protein 14g

Vitamin A **0%**

Vitamin C 0.1mg **0%**

Calcium **2%**

Iron **15%**

*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.

AdvancePierre™ Blue Label Country Fried Beef Steak Fritters offer a great country fried steak, perfect for biscuits or other sandwich applications. This convenient, fully cooked, reduced sodium option is pre-portioned to help eliminate waste and is easy to prepare straight from the freezer to the fryer or oven. 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.

Need help?

Call us at 1-800-261-4754

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