



IMAGE  
COMING  
SOON

GTIN CODE: 00616952000120  
LEGACY PRODUCT CODE: 053873-7634  
PRODUCT CODE: 10000053873

Original Philly® Thinly Sliced Beef, Water, & Food Starch Product

Storage Method

Cook Method

**Frozen**

**Grill**

- Individually wrapped for easy and precise portioning. Use only what you need when you need it.
  - Pre-portioned to help reduce waste and cut labor costs.
  - Versatile flavor profile enhances endless menu creations allowing you to utilize the same product across multiple applications.
  - Non-marinated for consistent, natural beef flavor and the ability to customize for your menu.
  - From grill to plate in 180 seconds allowing for quick and easy on-the-spot cooking.
  - No thawing necessary allows for quick cooking and serving with little prep.
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## Serving suggestions

This thin-sliced beef is a great addition to your lunch or dinner menu. Make a delicious beef and bleu cheese pizza or a tasty Philly cheesesteak sandwich.

## Storage

### SHELF LIFE

180 Days

### STORAGE TEMPERATURE - MAXIMUM

0 °F

### STORAGE TEMPERATURE - MINIMUM

0 °F

### STORAGE METHOD

Frozen

## Preparation

### GRILL:

Flat GrillPhilly Steak Portions\*Preheat to 350°F. Place frozen portion on grill. After the portion has cooked through about half its thickness, approximately 1-2 minutes, flip the portion once. As the meat slices begin to cook, separate them with a spatula and add any desired seasoning. Continue to cook the meat another 1-3 minutes. Meat should have firm, cooked appearance. \*This is a raw product. This product is not ready to eat. It is designed to be heated to 165°F before serving. Verify temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product.Flat GrillBulk Philly Steak\*For best results, temper product in refrigerator overnight. Preheat to 350°F. Place meat on grill. As the meat slices begin to cook, tear the meat slices with a spatula to separate and add any desired seasoning. Cook the meat another 8-20 minutes. Meat should have a firm, cooked appearance.\*This is a raw product. This product is not ready to eat. It is designed to be heated to 165°F before serving. Verify temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product.

## Packaging information

### MASTER CASE

**CUBE** 0.3385

**GROSS WEIGHT** 10.7737 lbs

**HEIGHT** 4.0625

**LENGTH** 16

**NET WEIGHT** 10

**WIDTH** 9

### PALLET

**HI** 11

**TI** 10

## Ingredients

Beef, Water, Seasoning (Corn Starch, Dextrose, Salt, Hydrolyzed Corn Protein), Potassium Lactate, Sodium Phosphate, Yeast Extract, Natural Flavor.

## Nutritional information

### NUTRITION FACTS

40 Servings Per Container

Serving Size 112g

Amount Per Serving

**Calories**

**130**

Daily Value % \*

**Total Fat** 6g **9%**

Saturated Fat 2g **10%**

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 2.5g

**Cholesterol** 50mg **17%**

**Sodium** 260mg **11%**

**Total Carbohydrate** 2g **1%**

Dietary Fiber 0g **0%**

Total Sugars 0g

**Protein** 18g

Vitamin A **0%**

Vitamin C 0mg **0%**

Calcium 0mg **0%**

Iron 2mg **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).

## More about this item

Original Philly® Thinly Sliced Beef offers thinly sliced, easy-to-handle beef for a tender, juicy bite in sandwich applications and more. Individually portioned in double waxed paper to help you reduce waste and labor costs, this flavorful product is sure to enhance quality, consistency and convenience on your menu.

Need help?

Call us at 1-800-261-4754

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