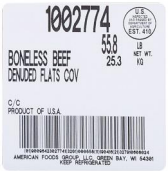

LONG PRAIRIE PACKING CO.

Flat Denuded C/C

Product Description - The Long Prairie Packing Boneless Beef Flat Denuded is 100% C/C Grade beef and contains no additives.

Features & Benefits

- Yield varies
- Cook thoroughly to 160°F
- Keep refrigerated
- Best if used within 35 days from the date of production

Product Code - 1002774
GTIN - 90096423027741

Master Case

Case Quantity	Net Weight	Gross Weight
1	57	58

Width	Length	Height
15.5	23.38	7

TI	HI	Cube
8	6	1.47 cubic ft

Storage

Shelf Life	Storage Temp	Storage Method
35 days from production	Storage Handling: 28°F - 34°F	Keep Refrigerated

Ingredients

Beef

Additional Description

Long Prairie Packing Fresh Boneless Beef Denuded Flats, C/C Grade, 5 Bags Per 58 Pound Average Weight Master Case, 2 Denuded Flat Per Bag

Nutrition Facts

Serving Size – 3.5 oz

Calories 140
Calories from Fat 80

Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 60mg	3%
Total Carbs 0g	
Dietary Fiber 0g	
Sugars 0g	
Protein 22g	

Calcium 2%	Iron 15%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a

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daily diet. 2,000 calories a day is used for general nutrition advice.

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