



## Fresh Angus Double Pack Black Pepper Bacon Wrapped Beef Filet 8/10 Oz Rigid Packs

**Product Description** - Great American Fresh Angus Double Pack Black Pepper Bacon Wrapped Beef Filet, 8-10 Ounce Packs Per 5 Pound Net Weight Master Case, 2-5 Ounce Bacon Wrapped Beef Filets Per Rigid Pack

Product Code - 74153  
GTIN - 10079041741538

### Master Case

Piece Count	Net Weight	Gross Weight
	5	5.925

Width	Length	Height
4"	15"	8.125"

TI	HI	Cube
14	7	0.28 cubic ft

### Storage

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

### Preparation

Do Not Cook From Frozen. Remove Steaks From Sealed Pouch. Place On Broiler Pan In Preheated Oven Set At 500°F. Cook Approximately 11 Minutes, Turning Twice During Cooking, And To An Internal Temperature Of 160°F As Measured With A Food Thermometer. Allow The Steaks To Rest For 1 Minute Before Serving.

Do Not Cook From Frozen. Remove Steaks From Sealed Pouch. Place Steaks On Preheated, Medium-High Heat Grill. Cook Approximately 24 Minutes, Turning Twice During Cooking, And To An Internal Temperature Of 160°F As Measured With A Food Thermometer. Allow The Steaks To Rest For 1 Minute Before Serving.

### Ingredients

Angus Beef, Water, Less Than 2% Salt, Natural Flavors (Including



## Nutrition Facts

Serving Size – 5 oz

Calories 220

Calories from Fat 120

Total Fat 13g	20%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 870mg	36%
Total Carbs 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 24g	
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Vitamin A 0%	Calcium 2%
Vitamin C 0%	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.

Mesquite Smoke), Sodium Lactate, Sodium Acetate, Torula Yeast, Autolyzed Yeast Extract, Sodium Phosphates. Wrapped In Bacon Cured With: Water, Salt, Sugar, Sodium Phosphates, Sodium Erythorbate And Sodium Nitrite. Coated With Ground Black Pepper And Sugar.