











# **Nutrition Facts**

Serving Size – 5 oz

Calories 260 Calories from Fat 160

Total Fat 18g	28%	
Saturated Fat 6g	30%	
Trans Fat 0g		
Cholesterol 85mg	28%	
Sodium 830mg	35%	
Total Carbs 1g	0%	
Dietary Fiber 0g	0%	
Sugars 0g		
Protein 24g		
Vitamin A 0%	Calcium 2%	
Vitamin C 0%	Iron 15%	





## Fresh Double Pack Bacon Wrapped Beef Filet 8/10 Oz Semi Rigid Packs

**Product Description** - Bring Fine-dining Steakhouse Flavors To Your Dinner Table At A Price Your Wallet Will Love With Bacon Wrapped Beef Filets. Each Tenderloin Is Carefully Hand Trimmed, Packed With Flavor And Wrapped Delicious Smoked Bacon.

Product Code - 75116 GTIN - 10079041751162 UPC Code - 079041751295

#### **Master Case**

Piece Count	Net Weight	Gross Weight
	5	5.925
Width	Length	Height
15"	4"	8.125"
TI	HI	Cube
14	7	0.28 cubic ft

#### **Retail Pack**

Net Weight	Width	Length	Height
10	7.75"	6.125"	1.25"

#### Storage

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

## Preparation

Remove Steaks From Sealed Pouch. Place On Broiler Pan In Preheated Oven Set At 400'F. Cook Approximately 10 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

Beef, Water, Less Than 2% Salt, Natural Flavors (Including 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, Sodium Nitrite. \*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.