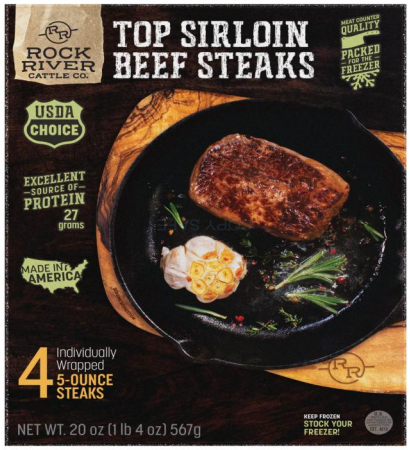














Rock River Cattle Co. Frozen Beef Top Sirloin Steaks 8/20 Oz Boxes

Product Description - Enjoy Your Favorite High-end Steakhouse Meal At Home With Our Rock River Top Sirloin 5oz. Steaks. Made With Usda Choice Graded Beef And Specially Selected For Their Superior Flavor And Exceptional Tenderness. Aged For A Minimum Of Fourteen Days, Which Results In The Incredible Texture You Would Only Expect From The Very Best. Each 5 Oz. Steak Offers A Powerhouse Of Protein, Providing Half Of Your Daily Value At 27 Grams Per Steak. Beef Is Also A Natural Source Of The Essential Nutrients You Need, Including Vitamin B6, Vitamin B12, Zinc, Niacin, Selenium, Phosphorous, Riboflavin, And Iron. Top Sirloin Steak Is Superior To Sirloin Steak Because The Bone, Tenderloin, And Bottom Round Muscles Have All Been Removed, Resulting In A Leaner Cut Of Meat With Faint Marbling Without Excess Fat But Does Not Take Away From The Rich, Robust Flavor. Each Of Our 5-oz. Steaks Are Hand-trimmed For Consistent Cooking Quality And Individually Vacuum-sealed To Ensure Freshness Without Preservatives. Cut From The Primal Loin, This Lean And Healthy Steak Ideal For Grilling And Pairs Well With Steamed Vegetables And A Glass Of Wine.

Features & Benefits

- USDA Choice Graded Beef
- Aged 14 Days
- 27g of Protein
- Great Source of Essential Nutrients
- Hand-Trimmed

Product Code - 74338
GTIN - 10079041743389
UPC Code - 079041743382

Nutrition Facts

Serving Size – 5 oz

Calories 300	
Calories from Fat 180	
Total Fat 20g	26%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 95mg	32%
Sodium 80mg	3%
Total Carbs 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 27g	
Vitamin A 0%	Calcium 0%
Vitamin C 0%	Iron 15%

Master Case

Piece Count	Net Weight	Gross Weight
	10	11

Width	Length	Height
10.5"	16"	7"

TI	HI	Cube
10	7	0.68 cubic ft

Retail Pack

Net Weight	Width	Length	Height
20	7.75"	9.875"	1.625"

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*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.

Storage

Shelf Life	Storage Temp	Storage Method
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

Preparation

Place steaks in refrigerator overnight or place unopened steaks in cold water for approximately 30 minutes. Remove steaks from sealed pouch. Place steaks on a 450˚F, medium-high heat grill. Cook approximately 12 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.

Place steaks in refrigerator overnight or place unopened steaks in cold water for approximately 30 minutes. 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.

Place steaks in refrigerator overnight or place unopened steaks in cold water for approximately 30 minutes. Remove steaks from sealed pouch. Place steaks in a preheated pan on medium-high heat. Cook approximately 14 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

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