



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	

Vitamin A 0%	Calcium 2%
Vitamin C 0%	Iron 15%

Frozen Double Pack Black Pepper 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 Black Pepper Bacon Wrapped Beef Filets. Each Tenderloin Is Carefully Hand Trimmed, Packed With Flavor And Wrapped In Smoky Peppercorn Bacon.

Features & Benefits

- Made With Angus Beef Tenderloin All-Natural Wrapped In Smoky Peppercorn Bacon Gluten Free Hand Trimmed USDA Choice

Product Code - 75163

GTIN - 10079041751636

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
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

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

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 And Sodium Nitrite. Coated With Ground Black Pepper And Sugar.

*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.