Applewood Smoked Bacon Wrapped Beef Filets 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 Applewood Smoked Bacon Wrapped Beef Filets. Each Tenderloin Is Carefully Hand Trimmed, Packed With Flavor And Wrapped In Sweet, Smoky Bacon.

Product Code - 75140
GTIN - 10079041751407

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

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, Natural Flavors (Including Applewood Smoke), Sugar, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite.

Nutrition Facts

Serving Size – 5 oz

Calories 230
Calories from Fat 130

Total Fat 14g	22%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 900mg	38%
Total Carbs 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 24g	

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