

# Nutrition Facts

Serving Size – 5 oz

Calories 320

Calories from Fat 240

|                   |     |
|-------------------|-----|
| Total Fat 27g     | 42% |
| Saturated Fat 10g | 50% |
| Trans Fat 0g      |     |
| Cholesterol 100mg | 33% |
| Sodium 790mg      | 33% |
| Total Carbs 1g    | 0%  |
| Dietary Fiber 0g  | 0%  |
| Sugars 0g         |     |
| Protein 23g       |     |

|              |            |
|--------------|------------|
| Vitamin A 0% | Calcium 2% |
| Vitamin C 0% | Iron 8%    |

\*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.



## Great American Frozen Double Pack Bacon Wrapped Beef Tenderloin 8/10 Oz Rigid Packs

**Product Description** - Great American Frozen Double Pack Bacon Wrapped Beef Tenderloin, 8-10 Ounce Packs Per 5 Pound Net Weight Master Case, 2-5 Ounce Bacon Wrapped Beef Tenderloin Steaks Per Rigid Pack

Product Code - 74310  
GTIN - 10079041743105

### Master Case

| Piece Count | Net Weight | Gross Weight |
|-------------|------------|--------------|
|             | 5          | 5.925        |

| Width  | Length | Height |
|--------|--------|--------|
| 8.125" | 15"    | 4"     |

| TI | HI | Cube          |
|----|----|---------------|
| 14 | 7  | 0.28 cubic ft |

### Storage

| Shelf Life               | Storage Temp                   | Storage Method |
|--------------------------|--------------------------------|----------------|
| 540 days from production | Storage Handling:<br>-10°F-0°F | Keep Frozen    |

### Preparation

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.

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### Ingredients

Beef Tenderloin, Water, Less Than 2% Salt, Natural Flavors (Including Mesquite Smoke), Sodium Lactate, Sodium Acetate, Torula Yeast, Autolyzed Yeast, Sodium Phosphates. Bacon Cured With: Water, Salt, Sugar, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite.