Braised Beef Top Blade

Bold and flavorful, our tender cut of beef chuck top blade is classically prepared with salt and white pepper.

Item Number: 1003501

NAPA Number: 8905-01-E61-0812

Target Weight: 4.00 oz

Pack Size: 12 Pieces/Pouch, 5 Pouches/Case, 60 Pouches/Case

Net Case Weight: 15.00 lb

Case Cube: 0.83

Case Dimensions: 12.6x10.6x10.7

Pallet TiHi: 12x4

Pallet Count: 48 Cases

Shelf Life: 18 months

Country of Origin: USA

Storage Condition: Frozen, 0 degrees

Ingredients: Beef Chuck Top Blade, Salt, White Pepper.

HEATING INSTRUCTIONS

From Frozen
Convection Oven: 30 minutes at 350°F
Microwave: 6 minutes (1100 watts)
Water Bath: 40 minutes at 159°F

From Thawed
Convection Oven: 24 minutes at 350°F
Microwave: 3 minutes (1100 watts)
Water Bath: 32 minutes at 159°F

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFROST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.

Nutrition Facts

Serving Size 1 Portion (227g)
Servings Per Container 12

Amount Per Serving

Calories 570   Calories from Fat 270

	% Daily Value*
Total Fat 29g	**45**%
Saturated Fat 11g	**57**%
Trans Fat 1.5g	
Cholesterol 240mg	**79**%
Sodium 810mg	**34**%
Total Carbohydrate 0g	**0**%
Dietary Fiber 0g	**0**%
Sugars 0g	
Protein 70g	

Vitamin A 0%   •   Vitamin C 0%

Calcium 4%   •   Iron 45%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than		65g	80g
Sat. Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carboydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Experience Sous-vide.

Scan this code to learn more about Cuisine Solutions and all the advantages of the sous-vide process.

For more information: Visit **CUISINESOLUTIONS.COM**. Or contact Elizabeth C. Fuller at 571 236 7288 **M**, 703 270 2990 **O**, efuller@cuisinesolutions.com

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