



# Seared Beef Short Ribs Bone-In

Our seared bone-in short ribs are slow-cooked and simply seasoned with salt and black pepper.

**Item Number:** 03571 **Pouch Target Weight:** 5.00 lb  
**UPC:** 705044035710 **Case Net Weight:** 20.00 lb (CATCH WEIGHT)  
**Item Type:** Frozen **Case Dimensions:** 12.6 in x 10.6 in x 10.7 in  
**Pack Size:** 4 Pouches/Case **Pallet Config.:** 12 x 4 = 48 cases

**Ingredients:** Beef Short Ribs, Kosher Salt, Black Pepper.

**Total Shelf Life:** 548 days from the production date on the pouch – keep frozen at 0 °F or below  
 6 days from thawed – sealed pouch/keep 40 °F or below  
 3 days (within the 6 days thawed above) – open pouch/keep 40 °F or below

## HEATING INSTRUCTIONS

### From Frozen

**Convection Oven:** 90 minutes at 375°F

**Water Bath:** 55 minutes at 180°F

### From Thawed

**Convection Oven:** 45 minutes at 375°F

**Water Bath:** 40 minutes at 180°F

## Nutrition Facts

Serving Size 3 ounces (84g)  
 Servings Per Container Varied

Amount Per Serving

**Calories 320** **Calories from Fat 270**

% Daily Value\*

**Total Fat 30g** **46%**

Saturated Fat 13g **65%**

Trans Fat 0g

**Cholesterol 65mg** **22%**

**Sodium 280mg** **12%**

**Total Carbohydrate 0g** **0%**

Dietary Fiber 0g **0%**

Sugars 0g

**Protein 12g**

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 8%

\*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

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

### Microbiological Parameters:

- Coliforms	< 100 cfu/gram
- Staphylococcus aureus	< 10 cfu/gram
- Aerobic plate count	< 1,000 cfu/gram
- Anaerobic plate count	< 1,000 cfu/gram
- Listeria monocytogenes	Absence in 25 grams
- Salmonella	Absence in 25 grams

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 Or call 888 285 4679.

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



MANUFACTURED IN A PLANT THAT PROCESSES FISH, TREE NUT, CRUSTACEAN, SESAME, GLUTEN, SOYBEAN, WHEAT, MOLLUSCAN SHELLFISH, SO2, SULFITE, MUSTARD, CELERY, EGG AND MILK.