



## Seared Sliced Beef Rib

**Item Number:** 05176

**UPC:** 705044051765

**Item Type:** Frozen

**Pack Size:** 7 Pouches/Case

**Pouch Net Weight:** 3.00 lb

**Case Net Weight:** 21.00 lb

**Case Dimensions:** 12.6 in x 10.6 in x 10.7 in

**Pallet Config.:** 12 x 4 = 48 cases

**Ingredients:** Beef Rib Lifter, Water, Montreal Steak Seasoning (salt, spices (including black pepper, dill seed, coriander seed, and red pepper), garlic, extractives of dill and paprika and not more than 2% sunflower oil added to prevent caking), Corn Starch, Beef Broth Concentrate (beef broth, salt), Umami Beef Seasoning (salt, maltodextrin, garlic powder, onion powder, natural flavor, yeast extract, and less than 2% silicon dioxide added to prevent caking), Chicken Seasoning (salt, flavorings, corn starch, yeast, spice, xanthan gum, no more than 2% silicon dioxide added as an anti-caking aid), Dextrose, Sodium Phosphates, Lemon Powder.

**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

Our Chef's recommendation is to enjoy this right out of the pouch – no reheating needed.

Nutrition Facts	
Serving Size 3 Ounces (84g)	
Servings Per Container Varied	
Amount Per Serving	
<b>Calories 180</b>	<b>Calories from Fat 80</b>
% Daily Value*	
<b>Total Fat 9g</b>	<b>14%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol 65mg</b>	<b>22%</b>
<b>Sodium 810mg</b>	<b>34%</b>
<b>Total Carbohydrate 3g</b>	<b>1%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 0g	
<b>Protein 20g</b>	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 8%

\*Percent Daily Values are based on a diet of 2,000 calories. 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

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

To place your order today:  
 Visit [CUISINESOLUTIONS.COM](http://CUISINESOLUTIONS.COM).  
 Or call 888 285 4679.

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFOST 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.