

# The Original Steak-EZE® BreakAway® Lightly Marinated Sirloin Beef Steak



**Item #:** 1240-001    **Pieces Per Case:** 48    **Piece Size (oz.):** 4.00    **Case Weight (lb.):** 12.00

**Data Generated:** 12/12/2018

**Data Valid As Of:** 12/12/2018

**Description:** Hand-trimmed whole muscle Midwestern sirloin BreakAway(R) beef steak. Lightly marinated to enhance flavor.

**Features & Benefits:** Reduced Labor Costs--individual BreakAway products separate effortlessly while cooking. Control of Food Cost--know the exact cost every time with individual portions and consistent costs. Easy and Cost-Efficient Preparation--from case to plate in less than three minutes. Increased Freezer Space--with versatile products that can be served in a variety of menu applications for breakfast, lunch and dinner, valuable freezer space is optimized. Increased Profits--combining low portion cost, reduced labor cost and customer satisfaction brings higher margins and increased profits. Quality--100% Midwestern sirloin; approximately 85% lean; lightly marinated to enhance the steak flavor.

**Technical Label Name:** Sliced and Shaped Beef Sirloin Steak Contains up to 20% of a Solution

**Brand:** Steak-Eze (R)

**Packaging Type:** BULK-LINER

**Master Case GTIN:** 00793577012407

**Master Case Gross Weight:** 12.70600

**Master Case Length:** 15.62500

**Master Case Width:** 10.37500

**Master Case Height:** 4.25000

**Master Case Cube:** 0.39870

**Cases/Layer:** 10

**Cases/Pallet:** 100

**Layers/Pallet:** 10

**Frozen Shelf Life (days):** 180

**Refrigerated Shelf Life (days):** 0

**CN Credit:** 2.5 OZ MMA BEEF

**Preparation Method:**

**Flat Grill:** Preheat to 350 degrees f. Place frozen beef on grill. After the portion has cooked through about half its thickness, flip the portion once. As the meat slices begin to cook, separate them with a spatula and add any desired seasonings. Beef should have an evenly brown appearance when completely cooked.

**Convection Oven:** Beef: preheat oven to 350 degrees. Cook from frozen 18 minutes at 350 degrees. As the meat slices begin to cook, separate them with a spatula and add any desired seasonings. Beef should have an evenly brown appearance when completely cooked.

**Ingredient Statement:** INGREDIENTS: Beef Sirloin. Contains up to 20% of a solution of water, salt, dextrose, sodium phosphate and natural flavor.

**CN Equivalency Statement:** 1240-001

**Nutrition Facts:**

**Serving Size: 4.00 OZ (112 g)**  
**Servings Per Container: 48**

Calories / Calories from Fat: 210 / 130  
% Daily Value \*\*

Total Fat	14 g	22%
Saturated Fat	6 g	30%
Trans Fat	0 g	
Cholesterol	60 mg	20%
Sodium	410 mg	17%
Total Carbohydrate	1 g	0%
Dietary Fiber	0 g	0%
Sugars	1 g	
Protein	19 g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		10%

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

## **Recipes:**

Beef and Quinoa Stuffed Peppers

Beef Ramen Soup

Caesar Steak Wrap

Monterey Steak Omelet

Pepito

Philly Cheesesteak Pizza

Philly Steak Burger

Steak and Brie Baguette Sandwiches

Steak breakfast Burrito

Steak Flatbread Sandwich

Steak Grilled Cheese

Steak Grilled Cheese

Steak Nachos

Thai-Style Steak Salad

## Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	4.6	4.1
Calories	kcal	209.4	186.9
Calories from Fat	kcal	126.6	113.0
Cholesterol	mg	60.3	53.9
Dietary Fiber	g	0.0	0.0
Iron	mg	1.7	1.5
Protein	g	18.7	16.7
Saturated Fat	g	5.6	5.0
Serving Size	g	112.0	100.0
Sodium	mg	405.1	361.7
Sugars	g	0.5	0.5
Total Carbohydrate	g	0.5	0.5
Total Fat	g	14.0	12.5
Trans Fat	g	0.2	0.2
Vitamin A	IU	5.5	4.9
Vitamin C	mg	0.0	0.0



CORPORATE OFFICES  
 9990 Princeton Glendale Road  
 Cincinnati, OH 45246  
 Phone 800-543-1604/513-874-8741  
 Fax 513-874-7180

**PRODUCT ANALYSIS FORM FOR CN PRODUCTS & NON CN PRODUCTS**  
**PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)**

Product Name: Slice and Shaped Beef Sirloin Steak (Contains up to 2% Solution) Code No: 1240-001

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 12.00 LBS / 48 pc / 4.00 oz = portion size

**I. Meat/Meat Alternate**

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (No More than 10% Fat)	3.333	x		2.53
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b><u>2.50</u></b>

**II. Alternate Protein Product (APP)**

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					<b><u>0</u></b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)<sup>1</sup></b>					<b><u>2.50</u></b>

**III. EQUIVALENT GRAINS (EG)**

The chart below shows the creditable amount of Grain used in finished good.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Whole Grain Ingredient	% of Whole Wheat Flour and Enriched Whole Wheat Flour	Formula <sup>1</sup>	Creditable Amount
Breader		%	Does Not Credit	0
Batter		%	Does Not Credit	0
<b>D. Total Creditable Amount for Equivalent Grains</b>				<b><u>0</u></b>

Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: 4.00 oz

**I certify that the above information is true and correct and that a 4.00 - ounce serving of the above product (ready to cook) contains 2.50 ounces of equivalent meat/meat alternate and 0 equivalent grains when prepared according to directions.**

**(Reminder: Total creditable amount cannot count for more than the total weight of product)**

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

*Kim Cracker*

*August 28, 2018*

Your Name  
 CN Labeling Technologist

Date

\*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

\*\*This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.