

HÖLTEN STEAKS

MEATS

EXTRA VALUE RIBEYE STEAK



Holten Meat's Tenderized Extra Value Ribeye Steaks are:

- * One of the most tender steak cuts.
- * A classic customer favorite.
- * Marinated with a subtly seasoned solution to enhance consistency, flavor, and juiciness - delivering a great tasting steak every time, every application!
- * Tenderized to allow you to offer a value steak at a lesser price than traditional steaks that is still juicy, tender, and customer pleasing.
- * Cut with automatic portioning equipment for consistent sizing - no catch weights - and exact portion cost (NAMP #1112).
- * Vacuum packed for extended shelf life.
- * Easy to prepare, no need to season.
- * Able to be cooked on a flat grill or char broiler.
- * Waste-free - temper and put on grill.
- * Able to be used as a breakfast steak, lunch or dinner.
- * Great for a banquet setting. Can be held for ½ hour.
- * Perfect for a dramatic plate presentation.
- * Serve with:
 - A baked potato or au gratin potatoes.
 - Caramelized onions or sautéed mushrooms.
 - Bleu cheese or horseradish sauce.
 - Your signature seasoning or any steak seasoning.

Tenderized Ribeye Steak Extra Value

Holten #	Pack	Net/Gross Weight	UPC
85130	56 / 3 oz	10.5 / 11.5 lbs	10079821851303
85140	40 / 4 oz	10 / 10.95 lbs	10079821851402
85160	28 / 6 oz	10.5 / 11.45 lbs	10079821851600
85180	20 / 8 oz	10 / 10.95 lbs	10079821851808
85110	16 / 10 oz	10 / 11.35 lbs	10079821851105
85115	8 / 10 oz	5 / 5.6 lbs	10079821851150
85112	14 / 12 oz	10.5 / 11.85 lbs	10079821851129

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Product images courtesy of the Beef Checkoff, The Cattleman's Beef Board

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